

Sunset and evening star,
And one clear call for me!
And may there be no meaning of the bar
When I put out to sea.

But such a tide as moving seems asleep,
Too full for sound and foam,
When that which drew from out the boundless deep
Turns again home.

Twilight and evening bell,
And after that the dark!
And may there be no sadness of farewell
When I embark;

For tho' from out our bourne of Time and Place
The flood may bear me far,
I hope to see my Pilot face to face
When I have crost the bar.

Mrs C M Ainslie
in Elizabethtown
Mountain Grove
house

Home's not merely four square walls.
Though with pictures hung & gilded
Home is where affection calls
~~filled~~ filled with shrines the
heart hath builded

Is it strange that princes and kings
And clowns that caper in sawdust rings
And common folks like you & me
Are builders for eternity
To each is given a bag of tools
A shapeless mass, and a book of rules
And each must make we life is flow,
A stumbling block or a stepping stone,

The Declaration of Independence.

IN CONGRESS, July 4, 1776.

The unanimous Declaration of the thirteen united States of America:

WHEN in the course of human events, it becomes necessary for one people to dissolve the political bands which have connected them with another, and to assume among the powers of the earth, the separate and equal station to which the Laws of Nature and of Nature's God entitle them; a decent respect to the opinions of mankind requires that they should declare the causes which impel them to the separation.

We hold these truths to be self-evident, that all men are created equal, that they are endowed by their Creator with certain unalienable Rights, that among these are Life, Liberty and the pursuit of Happiness. That to secure these rights, Governments are instituted among Men, deriving their just powers from the consent of the governed. That whenever any Form of Government becomes destructive of these ends, it is the Right of the People to alter or to abolish it, and to institute new Government, laying its foundation on such principles and organizing its powers in such form, as to them shall seem most likely to effect their Safety and Happiness. Prudence, indeed, will dictate that Governments long established should not be changed for light and transient causes; and accordingly all experience hath shewn, that mankind are more disposed to suffer, while evils are sufferable, than to right themselves by abolishing the forms to which they are accustomed. But when a long train of abuses and usurpations pursuing invariably the same Object evinces a design to reduce them under absolute Despotism, it is their right, it is their duty, to throw off such Government, and to provide new Guards for their future security. Such has been the patient sufferance of these Colonies; and such is now the necessity which constrains them to alter their former Systems of Government. The history of the present King of Great Britain is a history of repeated injuries and usurpations, all having in direct object the establishment of an absolute Tyranny over these States. To prove this, let Facts be submitted to a candid world,

He has refused his Assent to Laws, the most wholesome and necessary for the public good.

He has forbidden his Governors to pass Laws of immediate and pressing Importance, unless suspended in their operation till his Assent should be obtained; and when so suspended, he has utterly neglected to attend to them.

He has refused to pass other Laws for the accommodation of large districts of people, unless those people would relinquish the right of Representation in the Legislature, a right inestimable to them and formidable to tyrants only.

He has called together legislative bodies at places unusual, uncomfortable, and distant from the depository of their public Records, for the sole purpose of fatiguing them into compliance with his measures.

He has dissolved Representative Houses repeatedly, for opposing with manly firmness his invasions on the rights of the people.

He has refused for a long time, after such dissolutions, to cause others to be elected; whereby the legislative powers, incapable of Annihilation, have returned to the People at large for their exercise; the State remaining in the meantime exposed to all the dangers of invasion from without, and convulsions within.

He has endeavored to prevent the population of these States; for that purpose obstructing the Laws for Naturalization of Foreigners; refusing to pass others to encourage their migrations hither and raising the conditions of new Appropriations of Lands.

He has obstructed the Administration of Justice, by refusing his Assent to Laws for establishing Judiciary Powers.

He has made Judges dependent on his Will alone, for the tenure of their offices, and the amount and payment of their salaries.

He has erected a multitude of New Offices, and sent hither swarms of Officers to harass our people, and eat out their substance.

He has kept among us, in times of peace, Standing Armies without the Consent of our Legislature.

He has affected to render the Military independent of and superior to the Civil power.

JOHN ADAMS WILLIAM FLOYD T. S. METWARD, JR. PHILIP LIVINGSTON JOHN PENN GEO. TAYLOR
SAMUEL ADAMS BENJAMIN FRANKLIN WM. HOOPER THOS. LYNCH, JR. GEORGE READ MATTHEW THORNTON
JOSEPH BARTLETT ELBRIDGE GERRY STEPHEN HOPKINS THOS. M'KEAN CAESAR RODNEY GEORGE WALTON
CARTER BRAXTON BUTTON GWINNETT FRANCIS HOPKINSON ARTHUR MIDDLETON GEORGE ROSS WILLIAM WHIPPLE
CHARLES CARROLL JOHN HANCOCK SAM'L HUNTINGTON LEWIS MORRIS BENJAMIN RUSH WILLIAM WILLIAMS
SAMUEL CHASE LYMAN HALL THOS. JEFFERSON ROBERT MORRIS EDWARD RUTLEDGE JAMES WILSON
ABRAHAM CLARK BENJ. HARRISON RICHARD HENRY LEE JOHN MORTON ROGER SHERMAN JOHN WITHERSPOON
GEORGE CLYMER JOHN HART FRANCIS LIGHTFOOT THOS. NELSON, JR. JAMES SMITH OLIVER WOLCOTT
WILLIAM ELLERY JOSEPH HEWES LEE ROBERT TREAT PAINE THOS. STONE GEORGE WYTHE

He has combined with others to subject us to a jurisdiction foreign to our constitution, and unacknowledged by our laws; giving his Assent to their Acts of pretended Legislation:

For quartering large bodies of armed troops among us;

For protecting them by a mock Trial, from punishment for any Murders which they should commit on the Inhabitants of these States:

For cutting off our Trade with all parts of the world:

For imposing Taxes on us without our Consent:

-For depriving us, in many cases, of the benefits of Trial by jury:

For transporting us beyond Seas to be tried for pretended offences:

For abolishing the free System of English Laws in a neighboring Province, establishing therein an Arbitrary Government, and enlarging its Boundaries so as to render it at once an example and fit Instrument for introducing the same absolute rule into these Colonies:

For taking away our Charters, abolishing our most valuable Laws and altering fundamentally the Forms of our Governments:

For suspending our own Legislatures and declaring themselves invested with power to legislate for us in all cases whatsoever.

He has abdicated Government here, by declaring us out of his Protection and waging War against us.

He has plundered our seas, ravaged our Coasts, burnt our towns and destroyed the lives of our people.

He is at this time transporting large Armies of foreign Mercenaries to compleat the works of death, desolation and tyranny, already begun with circumstances of Cruelty & perfidy scarcely paralleled in the most barbarous ages, and totally unworthy the Head of a civilized nation.

He has constrained our fellow-Citizens taken captive on the high Seas to bear Arms against their Country, to become the executioners of their friends and Brethren, or to fall themselves by their Hands.

He has excited domestic insurrections against us and has endeavored to bring on the inhabitants of our frontiers, the merciless Indian Savages, whose known rule of warfare is an undistinguished destruction of all ages, sexes and conditions.

In every stage of these Oppressions We have Petitioned for Redress in the most humble terms. Our repeated Petitions have been answered only by repeated Injury. A Prince, whose character is thus marked by every act which may define a Tyrant, is unfit to be the ruler of a free people.

Nor have We been wanting in attentions to our British brethren. We have warned them from time to time of attempts by their Legislature to extend an unwarriably jurisdiction over us. We have reminded them of the circumstances of our emigration and settlement here. We have appealed to their native justice and magnanimity, and we have conjured them by the ties of our common kindred to disavow these usurpations, which would inevitably interrupt our connections and correspondence. They too have been deaf to the voice of Justice and of Consanguinity. We must, therefore, acquiesce in the necessity, which denounces our Separation; and hold them, as we hold the rest of mankind, Enemies in War, in Peace Friends.

WE, THEREFORE, the REPRESENTATIVES of the UNITED STATES OF AMERICA, IN GENERAL CONGRESS, ASSEMBLED, appealing to the Supreme Judge of the world for the rectitude of our intentions, do, in the Name and by authority of the good People of these Colonies, solemnly PUBLISH AND DECLARE, That these United Colonies are, and of Right ought to be, FREE AND INDEPENDENT STATES; that they are Absolved from all Allegiance to the British Crown, and that all political connection between them and the State of Great Britain is and ought to be totally dissolved, and that as FREE AND INDEPENDENT STATES they have full power to levy War, conclude Peace, contract Alliances, establish Commerce and to do all other Acts and Things which INDEPENDENT STATES may of right do. And for the support of this Declaration, with a firm reliance on the protection of Divine Providence. We mutually pledge to each other our Lives, our Fortunes and our Sacred Honor.

Drawing the Line
In men whom men condemn as ill
I find so much of goodness still;
In men whom men pronounce divine
I find so much of sin and blot,
I hesitate to draw the line
Between the two where God has
not.

—Joaquin Miller.

The Two Angels

Two wandering angels, Sleep and Death,
Once met in sunny weather;
And while the twain were taking breath
They held discourse together.

Quoth Sleep, whose face, though twice as
fair,
Was strangely like the other's—
So like, in sooth, that anywhere
They might have passed for brothers:

"A busy life is mine, I trow;
Would I were omnipresent;
So fast and far have I to go;
And yet my work is pleasant.

"I cast my potent poppies forth.
And, lo! the cares that cumber
The toiling, suffering sons of earth
Are drowned in sweetest slumber.

"The student rests his weary brain,
And waits the fresher morrow;
I ease the patient of his pain,
The mourner of his sorrow.

"I bar the gates where cares abide,
And open Pleasure's portals
To visioned joys; thus, far and wide,
I earn the praise of mortals."

"Alas!" replied the other, "mine
Is not a task so grateful;
How'er to mercy I incline,
To mortals I am hateful.

"They call me 'kill-joy,' every one,
And speak in sharp detraction
Of all I do; yet have I done
Full many a kindly action."

"True!" answered Sleep, "but all the
while
Thine office is berated,
Tis only by the vise and weak
That thou art feared and hated.

"And though thy work on earth has given
To all a shade of sadness,
Consider—every saint in heaven
Remembers thee with gladness!"

JOHN GODFREY SAXE.

Grape juice.—Stem and wash grapes
Wild grapes are better, but cultivated

grapes can be used). Put one cup of
grapes and three-fourths cup of sugar in
a quart fruit jar, fill with boiling water
and seal. Let the boiling water overflow,
as you would for fruit.

"Billy, He's in Trouble"

RUTH M. BRICKLIDGE, Nor-
wich, Conn.—Replying to the inquiry
of "E. E. C." in your issue of Sept.
5, would say that the title of the
poem asked for is "Billy, He's in
Trouble." I have a copy, which is
found in *The Home Reader* and Re-
corder, compiled by Maria Albercht
and edited by *The Christian Herald*
Bible House, New York City. The
author is anonymous. I am enclosing
a copy in case you are not able to
locate it. The first and last stanzas
of this poem are:

I've got a letter, parson, from my
son away out West,
An' my heart is heavy as an anvil
in my breast, come to sick an end.
To think the boy whose futur' I had
once so proudly planned,
Should wander from the path o' right
air, come to such an end.
I told him when he left us, only three
short years ago,
He'd find himself a plowin' in a
mighty crooked row—
He'd make his father a counsellor, an' his
mother's prayers, too,
But he said the farm was hateful, an'
he groused he'd have to go.

His letters came so seldom that I
knew not where he was, nor o' known
that Billy was a-trampin' on a
mighty rocky road.
But never one imagined he would
how my head in shame,
An' in the dust, I wader bits of
daddy's honored name.
He writes from out in Denver, an'

the story's mighty short, an'
I just can't tell his mother: it'd
crush her poor ol' heart!
An' so I reckoned, parson, you might
break the news to her—
Billy's in the legislatur', but he
don't say what for...

Others who answered this query
were R. McCauglin, New York;
Willard H. Alger, Factoryville, Pa.;
George D. Cheson, Springfield,
Mass.; Charles C. Midwood, Philadelphia;
John E. Loftus, Schenectady, N. Y.; Olive Leach, New
York, and H. S. Meek, Wheeling,
W. Va.

"The Landing of Columbus"



Home

BLANCHE LEE

HOME! where hearts are a
little truer,
A little nearer than the rest—
Home! where ties are a little
stronger,
Where all is given of the best.

HOME! where Love burns a
little brighter,
And Faith stands ever at the
gate—
Home! the first and last in re-
membrance,
The House of Hope—where all
things wait.

Flanders Field

In Flanders fields the poppies grow
Between the crosses, row on row
That mark our place; and in the sky
The larks, still bravely singing fly
Scarce heard amid the guns below.

We are the dead. Short days ago
We lived, felt dawn, saw sunset glow
Loved, and were loved, and now we lie
In Flanders fields.

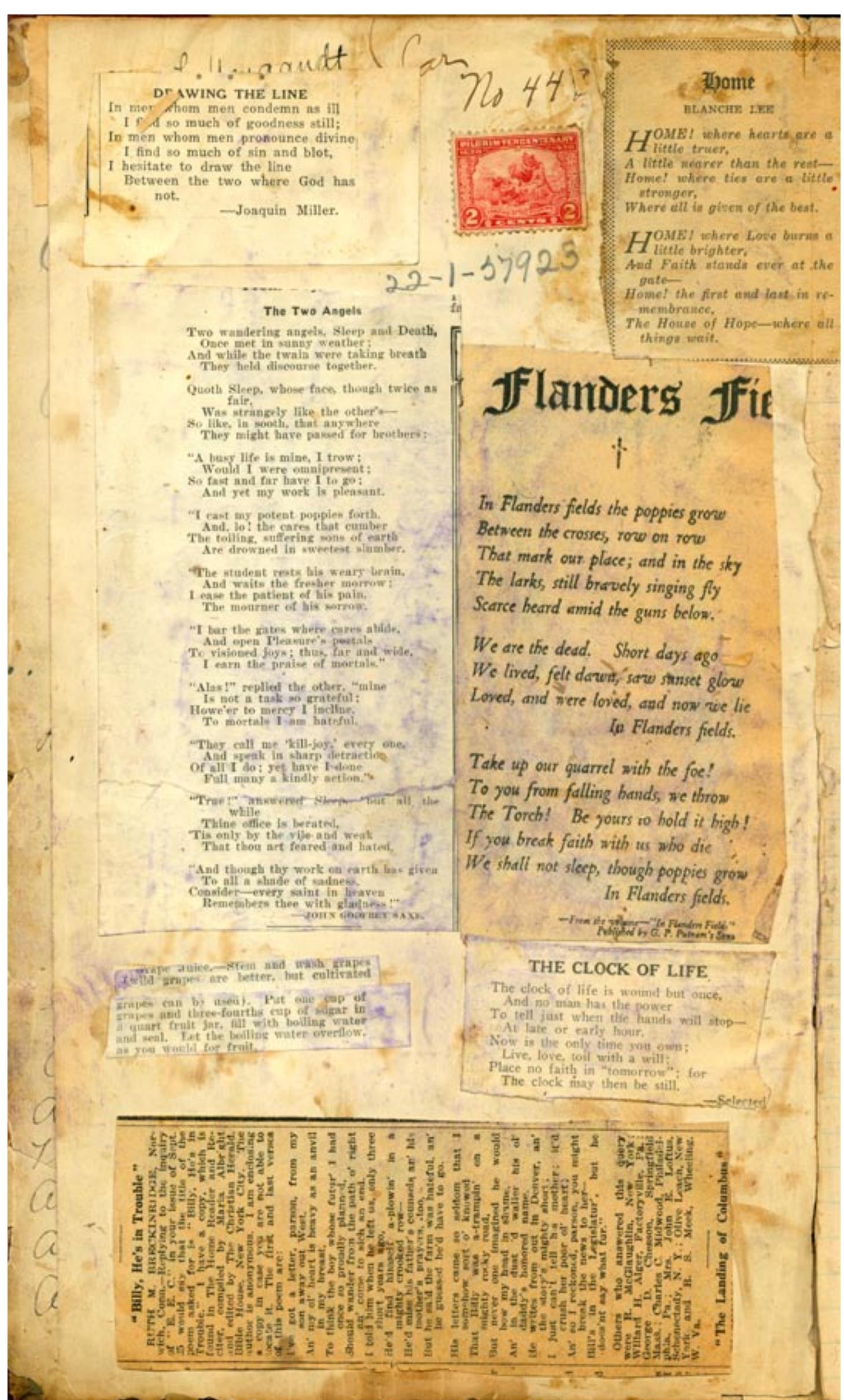
Take up our quarrel with the foe!
To you from falling hands, we throw
The Torch! Be yours to hold it high!
If you break faith with us who die
We shall not sleep, though poppies grow
In Flanders fields.

—From the volume—"In Flanders Fields,"
Published by G. P. Putnam's Sons

THE CLOCK OF LIFE

The clock of life is wound but once,
And no man has the power
To tell just when the hands will stop—
At late or early hour,
Now is the only time you own;
Live, love, toil with a will;
Place no faith in "tomorrow"; for
The clock may then be still.

—Selected





How Would You Like a Hot Apple Turnover for Supper?



The Most Delicious Soft Fruit Loaf You Ever Tasted

Mix together half cup molasses, half cup sugar, one cup rather dry mincemeat, one small cup seeded raisins, one-third cup melted fat, and half cup sour milk. Stir into this half cup hot coffee, in which dissolve quickly one heaping teaspoon-soda. Sift in quickly three cups flour with one teaspoon cinnamon, one scant teaspoon ginger, one-third teaspoon cloves and a pinch of salt. Beat all together and stir in the last thing one well-beaten egg. Bake in a slow oven. Ice with confectioner's sugar wet up with flavoring and a few spoonfuls of cream, or spread the top of the cake when cold with extracted honey and sprinkle over a little coconut.—[L. W. M.]



Here Are Some Nice Lunch Cakes for the Children's Party

To one-third cup sugar add half cup molasses, two tablespoons weak vinegar, one-third cup clean meat drippings, one teaspoon cinnamon, half teaspoon ginger and a pinch of salt. Mix well. Turn in two-thirds cup hot water in which dissolve two level teaspoons soda. Stir in quickly a heaping cup flour and one egg well beaten. Beat all with egg beater, no free from lumps. Bake in gem pans in a moderately hot oven. For icing melt a square of chocolate in sugar on back of the stove. Add a piece of butter the size of a pea and stir in alternately powdered-sugar, a few drops of vanilla and a little milk till it is right to spread. In the center of each cake press a candy heart while the icing is soft and fresh.—[L. W. M.]



Crisp, Delicious Peanut Butter Wafers

INTO two-thirds cup peanut butter stir thoroughly two tablespoons soft lard and half teaspoon salt. But this mixture has no eggs flavor, using the hands or chopping knife, and rubbing till it is fine and grainy. Wet up into rather dry dough with a few drops of water at a time, as far as possible. Roll thin, brush with melted butter, sprinkle with salt and cut in strips. Bake in a moderate oven to a light brown.—[L. W. M.]

Apple Turnover Pie.—Roll the crust round and about as large as for a pie. On one half place the chopped pieces of one good-sized, well-flavored apple, and over this sprinkle one tablespoon sugar and about the same of finely rolled cracker crumbs, if the apple is juicy, less if it is not. Grate over this a little lemon rind or use a sprinkling of cinnamon, if preferred. Wet all edges well, lap one edge half over the other, slash the top and turn edges up onto the pie, pinching together. Bake in a moderate oven.

This may be made from left-over scraps of pie crust, but if scraps are used, the outside of the pie should be well brushed with melted lard, to help make it more tender, as much rolling makes crust tough.

area 100 100 100

Velvet and Satin Cake

Velvet or Dark Cake.—One cup grated chocolate or cocoa, one-half cup of hot water over it to melt it; 1 1/3 cups brown sugar, one-half cup butter, one-half cup sweet milk, three eggs, yolk and white beaten separately, five teaspoons baking powder, one teaspoon soda dissolved in a little hot water. Cream sugar and butter, then add chocolate, yolks of eggs, milk and soda, two cups of flour with

baking powder, last whites of eggs beaten stiff.

Satin or Light Cake.—Two eggs, one cup sugar, one-half cup hot water, one cup flour, 1 1/2 teaspoons baking powder, pinch of salt, lemon flavor to taste. Beat yolks of eggs with half the sugar, then add water, the remaining sugar, the flavoring and the flour sifted with the

baking powder and salt. Last fold in whites of eggs beaten stiff. Bake 25 minutes in moderate oven.

MRS. W. M. B.

Controlling Red Ants

Here is a sure cure for the little pesky red ants. I have tried it and have not been troubled with one since. Sprinkle cinnamon around where they come, and it will drive them all away.

MRS. A. B.

area 100 100 100
Please see below
You might like to know
Gone forever

Cookies, Cakes and Icings

[Crowded out of F & H Cook Book.]

A Small Cookie Batch

Cream $\frac{1}{2}$ cup butter with 1 cup sugar, add 1 egg and 4 tablesp buttermilk, in which dissolve $\frac{1}{2}$ teasp soda. Flavor to suit and add flour enough to roll.—[Mrs F. W. R., Mich.]

Graham Drop Cookies

Cream 1 cup shortening with 2 cups sugar, add 2 eggs, 1 cup buttermilk, in which dissolve 1 teasp soda, 2 cups graham sifted flour. Flavor to taste, and add $\frac{1}{2}$ cup seeded raisins dredged with flour.—[Mrs W. C. T., N.Y.]

Molasses Coffee Cookies

Cream $\frac{1}{2}$ cup butter and $\frac{1}{2}$ cup lard with 1 cup sugar. Add 1 egg, 1 cup molasses, 1 teasp soda dissolved in $\frac{1}{2}$ cup strong black coffee and 2 teasp ginger, sifted with flour enough to make a dough that can be easily handled. Roll, cut, and bake in hot oven.—[Mrs E. P.-C., Me.]

Children's Sponge Cookies

Into a mixing bowl put 1 $\frac{1}{2}$ cups flour sifted with 2 teasp baking powder, and 1 cup sugar. Break 2 eggs into a cup, fill the cup full with cream, stir this into the flour and sugar in the mixing bowl, and beat hard for about 5 minutes. Bake about 10 minutes in muffin pans.—[E. K., Mass.]

Nut Cookies

Thoroughly mix together 1 cup shortening and 2 cups sugar, add 2 eggs, 4 tablesp sour milk, in which dissolve 1 teasp soda, 2 $\frac{1}{2}$ cups rolled oats, 2 $\frac{1}{2}$ cups flour sifted with 1 teasp cinnamon. Mix well and let stand over night. In the morning roll out, and bake as other cookies. You will find that it will not need any more flour. I call these "nut cookies," because they have such a delicious, "nutty" taste.—[Mrs E. E. S., Pa.]

Currant Cookies

To 1 qt flour add 2 teasp baking powder and 1 teasp salt. Sift well together, then add 1 cup sugar and 1 cup lard. Cut the lard well into the flour, then stir in 1 $\frac{1}{2}$ cups water. Take $\frac{1}{2}$ lb cleaned currants, sift over them $\frac{1}{2}$ cup flour, mix well, then add to the batter and work all together until of the consistency of biscuit dough. Turn onto a well-floured board, roll $\frac{1}{2}$ inch thick, and cut with the biscuit cutter. Lay out on a well greased and flour-dredged baking

pan, and bake in a hot oven. As soon as the bottoms of the cakes are brown, transfer the pan to the upper oven shelf for the tops to brown. This recipe will make about 40 cookies.—[Mrs L. H., Va.]

Cocoanut Cookies

Cream 1 cup butter with 2 cups sugar, add 2 eggs, and 2 cups rich cream. If sweet cream is used add 2 teasp baking powder to the flour, but if sour cream is used, dissolve in it 1 teasp soda and omit the baking powder. Flavor with $\frac{1}{2}$ teasp vanilla, and sift in flour enough to make a very soft dough, using only as much flour as is absolutely necessary to be able to handle the dough. Roll out, cut, and bake. Meanwhile, prepare the following: To 1 cup powdered sugar add just enough rich cream to make it of the consistency of frosting. Flavor with 1 teasp vanilla, and beat till smooth. Spread over the cookies and sprinkle thickly with cocoanut. Pleasing variety may be had by separating the frosting and coloring with different fruit colors.—[Mrs C. W. K., Ill.]

Raised Bread Cake

To 1 cup light bread sponge add 1 cup sugar, piece butter size of egg, 1 egg, $\frac{1}{4}$ cup molasses, 1 cup raisins, and 1 $\frac{1}{2}$ cups flour sifted with 1 teasp each soda and cinnamon, and $\frac{1}{2}$ teasp cloves. Bake at once. When this cake gets stale it is excellent to steam and use with a sour sauce for a pudding.—[Mrs W. W., Mich.]

Hominy Cake

To 1 cup flour and 3 cups hominy add 1 teasp baking powder. Beat 4 eggs, add 1 scant pt milk and mix this with the flour. Lastly add melted butter size of an egg.—[Mrs S. S. H., Cal.]

Entire Wheat Fruit Cake

Cream $\frac{1}{2}$ cup butter with 1 $\frac{1}{2}$ cups sugar, add 1 egg, 1 cup sour milk, in which dissolve $\frac{1}{2}$ teasp soda, 2 cups entire wheat flour, and $\frac{1}{4}$ cup white flour sifted with 1 $\frac{1}{2}$ teasp mixed spices, 1 cup seeded raisins dredged with flour. If liked $\frac{1}{2}$ cup nut meats can be added to cake.—[X.]

Hot Water Sponge Cake

Beat thoroughly 2 eggs and 1 cup sugar, add 1 cup flour sifted with 1 teasp baking powder, and flavor with lemon or vanilla extract. Lastly stir in $\frac{1}{4}$ cup boiling water and bake at once in a slow oven. Served hot with whipped cream, this cake makes a fine dessert.—[Mrs W. A. W., Mich.]

Ice Cream Sponge Cake

Beat 3 eggs for 1 minute, then add 1 $\frac{1}{2}$ cups sugar and beat for 3 minutes, next add 1 cup flour and beat another minute, and then add $\frac{1}{2}$ cup water. Lastly add another cup flour with 2 teasp baking powder sifted in it. Flavor with vanilla.—[Mrs W. C. T., N.Y.]

Velvet Sponge Cake

The ingredients are 1 cup flour, 1 cup sugar, $\frac{1}{2}$ cup boiling water, 2 eggs, 1 teasp baking powder, 1 teasp vanilla extract. Sift the baking powder with half the flour. Beat the eggs very light, add sugar and flavoring and beat again. Then add half the flour without the baking powder. Beat again and next add the remaining flour with the baking powder. Lastly gradually stir in the boiling water. When made right this is very fine.—[Miss F. C. A., Mass.]

Chocolate Sponge Cake

Use any good sponge cake recipe, and add to the beaten yolks and sugar 2 tablesp grated chocolate, melted, and finish as any sponge cake. Use $\frac{1}{4}$ teasp cream tartar with the whites of the eggs and flavor with vanilla.—[X.]

King Cake

Cream $\frac{1}{2}$ cup sugar with $\frac{1}{2}$ cup lard, add 2 eggs (one will do), 1 cup molasses, 1 teasp soda dissolved in 1 cup boiling water, and flour enough to make a stiff batter, mixed with 1 teasp each of cinnamon, ginger and cloves. Bake in a flat tin, and when cold serve covered with whipped cream to which has been added a little sugar and flavoring.—[M. B., Neb.]

Devil's Food

Boil together until it thickens $\frac{1}{2}$ cup milk, 1 egg, and $\frac{1}{4}$ lb chocolate. When cool add $\frac{1}{2}$ cup sugar, 2 tablesp melted butter, 3 well-beaten eggs, $\frac{1}{2}$ cup milk, and 2 cups flour sifted with 2 teasp baking powder. Flavor with vanilla. Bake in layers and put together with any preferred icing.—[Mrs J. M., Va.]

Brown Cake

Cream 1 cup sugar and $\frac{1}{2}$ cup butter; add 3 eggs, $\frac{1}{2}$ cup milk, and 2 cups flour sifted with 1 $\frac{1}{2}$ teasp baking powder. In a separate vessel melt $\frac{1}{2}$ lb unsweetened chocolate in $\frac{1}{2}$ cup milk. Add 1 cup sugar and yolk of 1 egg. Boil until smooth and when cool add to the above mixture. Bake in a loaf or in layers and ice with the remaining white of egg beaten with some confectioner's sugar.—[Mrs N. G. W., N.J.]

Molasses Layer Cake

Mix 1 cup molasses, 2 tablesp melted butter, 2 beaten eggs, 1 teasp soda dissolved in $\frac{1}{2}$ cup water, and 2 cups flour sifted with 1 teasp each of cinnamon, cloves and baking powder. Beat the batter well and bake in 2 layers. Put together with whipped and sweetened cream. If no cream is at hand, the white of 1 egg may be saved out and used as an icing with confectioner's sugar.—[M. D. S., N.H.]

Cup Cake

Cream 1 cup butter with 2 cups sugar; add 5 eggs, 1 cup milk, and 3 cups flour sifted with 2 teasp baking powder. Flavor to taste. This will make two rich loaf cakes.—[Mrs C. C. W., Mo.]

Cheap Cake

To 1 cup sugar add 1 tablesp butter, 1 egg, 1 cup milk and 2 cups flour sifted with $\frac{1}{2}$ teasp soda and 1 teasp cream tartar. Beat until smooth and bake in moderate oven in loaf or layer tins or gem pans.—[Mrs B. C. B., O.]

Velvet Cake

Will you give me a recipe for velvet cake?

M. H.

The only velvet cake we know is the following, which makes excellent little muffins for breakfast or tea: Mix two teaspoons of cream of tartar in one quart of flour, and one teaspoon of soda in one pint of milk. Add one cup of sugar, and one-third cup of butter. Mix thoroughly and bake in hot earthen cups, well greased, for half an hour.

Puffballs

Some time in the Spring I found a recipe for "puffballs" in an issue of R. N.Y. I failed to copy it and have mislaid the paper. Can you give a copy of the recipe? MRS. W. G.

The following is the recipe desired: Three eggs, one cup sugar, two cups milk, two heaping tablespoons baking powder, one teaspoon salt, one teaspoon mace flour. Beat the eggs, add sugar and milk, put baking powder, salt and mace in one cup of flour, add to the liquid ingredients, and then add enough flour so that the spoon will stand upright in the dough. Beat all till very light. Drop by the dessert spoonful into very hot fat, and fry like doughnuts. Drain and sprinkle with powdered sugar.

White Cake

Cream 1 cup sugar and 2 tablesp butter; add 1 cup cold water and 2 cups flour sifted with 2 teasp baking powder. Lastly add the beaten whites of 3 eggs. This cake is pure white, and very good.—[Mrs H. C. C., Wash.]

German Cinnamon Cake

To 1 qt flour add 1 teasp salt, 2 teasp baking powder, 3 tablesp butter, 1 egg, 1 pt milk, 1 teasp lemon extract. Dough should be soft. Roll 1 inch thick, put in shallow pans and cover top with a creamy mixture of sugar, cinnamon and melted butter. Bake in a quick oven.—[A. G.]

Pork Cake

To 1 lb fat salt pork, cut fine and dissolved in 1 pt boiling water, add 1 lb each of raisins and currants, $\frac{1}{4}$ lb citron, cut fine, 2 cups molasses, 1 cup sugar, 2 teasp each of soda, cloves, allspice and cinnamon, mixed with enough flour to make a soft batter. Bake in a moderate oven. This will make 3 loaves. Let cool before removing from tins.—[Mrs L. A. P., Mass.]

Farmers' Fruit Cake

Soak 3 cups sour dried apples over night. In the morning drain off water, chop them down to raisin size, and then simmer them in 2 cups molasses till quite dry. When cool mix in $\frac{1}{2}$ cup flour. In a separate dish cream 1 cup butter with 1 cup sugar, add 3 well beaten eggs, 1 cup milk, and 4 cups flour sifted with 1 teasp each of soda and nutmeg, and $\frac{1}{2}$ teasp cloves. Then combine this mixture with the molasses and apples, beat all together thoroughly and bake in a quick oven.—[E. T., Va.]

Plain Fruit Cake

Cream 1 cup butter or shortening with 1 cup brown sugar, add 2 eggs, 1 cup molasses, 1 pt strong black coffee, warm, 3 cups flour sifted with 2 teasp cinnamon, 1 teasp each soda and allspice and $\frac{1}{2}$ teasp each cloves and nutmeg. Dredge with flour, $\frac{1}{2}$ lb cleaned currants, 1 lb seeded raisins and $\frac{1}{4}$ lb chopped citron and add to the batter. This makes a large cake and will keep indefinitely. Ice when cold.—[E. L. McG., Mich.]



The Children Will Love These Wholesome Raisin Biscuits

rub two-thirds cup shortening into two cups flour with which has been sifted one level teaspoon soda and half teaspoon salt. Mix in one large cup sour milk. The dough should be right to handle, though rather soft. Soak in hot water for half hour, previous to making dough, one cup raisins. Flour the hands, pinch off balls of dough the size of an egg and flatten on the hand. Place several raisins in the middle and fold together. Place folded side up in baking pan. Bake rather quickly and eat while hot, with butter.—IL. W. M.

Buttermilk Pancakes—Place one and a half cups of sour buttermilk in a mixing bowl and stir in one well-beaten egg. Sift in one cup of white flour, half cup corn flour, one level teaspoon soda and half teaspoon salt. Add one teaspoon molasses to the batter and beat thoroughly. The corn flour makes the cakes more tender where flour ground from fresh wheat is used, and the molasses makes them brown nicely. Double the recipe for six people.

Coffee Bread Loaf—Make a sponge in the morning with half cup of soft yeast, one cup water (warm), one teaspoon salt and two tablespoons white syrup. Stir in enough flour to make rather a thin batter. When it has risen well, beat in one beaten egg, and two tablespoons of melted fat which has been thoroughly mixed with a rounded teaspoon of peanut paste. Add two tablespoons cornstarch and enough white flour to mold stiff. Mold till smooth, place in a greased pan for baking and brush the top with melted fat. Sprinkle over the top one teaspoon of light brown sugar with a dash of cinnamon. Let rise till fully twice its original bulk and bake in a moderate oven.

53
Bake of Black Chocolate

2 cups brown sugar,

3 eggs, save one white for icing

$\frac{1}{2}$ cup lard, $\frac{1}{2}$ cup sour milk

Melt 2 squares chocolate in $\frac{1}{2}$ cup boiling water and cool.

Add to other ingredients 2 cups of flour, 1 teaspoon baking powder

1 teaspoon soda,

1 teaspoon vanilla, pinch of salt

Mix baking powder with flour

Dissolve soda in sour milk.

Green tomatoe Mince meat

1 pt green tomatoes scald twice

and drain each time. Add 1 table spoon salt. 5 lbs brown sugar.

2 lbs raisins

2 teaspoon each cinnamon & cloves

1 nutmeg 1 cup vinegar, juice two lemons

Quick Cream Icing

To 1 cup confectioner's sugar add 3 tablesp cream, 1 tablesp melted butter and flavor to taste. Mix well and spread on cake. One square chocolate melted and added makes a very good chocolate icing.—[Mrs H. G., Pa.]

Boiled White Icing

Boil 2 cups granulated sugar and 1 cup water until a little, when dropped in cold water, will harden. Pour this hot syrup slowly into the unbeaten whites of 2 eggs, beating constantly until thick enough to spread on cake. [F. E. O.]

Delicious Boiled Nut Icing

A very rich and delicious cake filling or icing is made as follows: Put 1 cup granulated sugar, 1 cup sour cream and 1 cup chopped nut meats (English walnuts, hickory nuts, or any nut meats) in a granite saucepan and stir over the fire for 5 minutes, or until it is boiling, then put on a part of the stove where it can boil slowly for about 10 minutes. Try a little of this in a saucer and stir until cool. When it becomes grainy like maple sugar it is done. Remove from the fire and beat till nearly cool. Use very thick cream, or else it will be necessary to boil it longer.—[F. W. C., N.Y.]

Glossy White Icing

Boil until it threads 2 cups granulated sugar and $\frac{1}{2}$ cup water. Remove from fire and stir briskly into the beaten whites of 2 eggs. Beat until smooth and flavor to taste. This will make a hard, glossy icing, nice for the outside of cakes, but not so good for between layers, as it is too dry.—[Mrs V. A. H., N.D.]

Raisin Filling

Boil until it waxes 1 cup sugar with $\frac{1}{2}$ cup water, then pour the hot syrup into the beaten whites of 2 eggs. Beat until smooth, then add $\frac{1}{2}$ cup raisins, seeded and chopped.—[D. B., Pa.]

Orange Filling

To 1 egg add 1 cup sugar, juice of 2 oranges and grated rind of 1, butter size of walnut and 1 teasp flour. Mix the ingredients smoothly, set in a kettle of hot water and stir until it thickens. Spread when cold.—[M. P. N.H.]



Brown Cottage Pudding

Cream $\frac{1}{2}$ cup butter. Add 1 cup Brer Rabbit Molasses. Sift 3 cups flour, 1 heaping teaspoon soda, $\frac{1}{2}$ teaspoon salt, 2 teaspoons cinnamon, and 1 teaspoon each ginger and cloves. Add to first mixture alternately with 1 cup sour milk. Last stir in 1 cup raisins, slightly flour. Pour into buttered tube pan and bake in moderate oven 350° F., 45 to 60 min. Serve hot with light pudding sauce. Grandmother Jordan's Pudding Sauce, lemon flavored, (p. 26, "94 Brer Rabbit Goodies") is especially good!

Pineapple Gingerbread Shortcake

Use a good gingerbread recipe. (See page 29 and 31 in "94 Brer Rabbit Goodies"). Bake in individual cakes 20 to 30 min. in moderate oven, 350° F. Cool. Put together with $\frac{1}{2}$ pint whipped cream in which has been folded $\frac{1}{2}$ cup confectioners sugar and 1 cup shredded pineapple. (Be sure to drain pineapple).



LEMON CHEESE TART

$\frac{1}{2}$ cup sugar
2 eggs
 $\frac{1}{4}$ cup currants

1 cup cottage cheese
 $\frac{1}{4}$ teaspoon salt

Grated rind of $\frac{1}{2}$ lemon
2 tablespoons cream
 $\frac{1}{4}$ teaspoon nutmeg

Press cheese through a fine strainer. Add salt, cream and seasonings. Beat sugar and eggs together. Combine the two mixtures. Add currants, washed and dredged with flour. Pour into unbaked shells, filling them about $\frac{1}{2}$ full. Put into a hot oven (450° F.) for about 5 minutes. Reduce heat to 325° F. and bake until delicately brown.

TART SHELLS: Sift 1 $\frac{1}{2}$ cups flour with $\frac{1}{2}$ teaspoon salt. Cut in $\frac{1}{2}$ cup Crisco with two knives. Add from 4 to 6 tablespoons cold water—enough to hold the dry mixture together. Roll pastry $\frac{1}{4}$ inch thick on floured board. Cut in small rounds, then line muffin pans with the rounds, being careful to fit the dough into the corners carefully. Prick well with fork.

GINGERBREAD WITH A FAMILY TREE

$\frac{1}{2}$ cup Crisco	1 teaspoon cinnamon	1 teaspoon soda
$\frac{1}{2}$ cup sugar	1 teaspoon cloves	3 cups sifted flour
1 cup molasses	1 teaspoon ginger	$\frac{1}{4}$ cup hot water
2 eggs	1 teaspoon salt	

Put Crisco, sugar, molasses and eggs into mixing bowl together and blend with one operation (Crisco is as fluffy as whipped cream. No laborious creaming necessary, now. It mixes instantly with the other ingredients.) Stir in hot water. Add flour previously sifted with salt, soda and spices. Pour immediately into Criscoed shallow baking tin (about 8 x 12) and bake in medium-oven (350° F.) for 30 minutes.



COCONUT BUTTERSCOTCH PIE

1 1/2 cups sifted Swans Down Cake Flour
1 1/2 cups brown sugar
1/2 teaspoon salt
3/4 cup milk, scalded
2 egg yolks, slightly beaten

1/2 cup sifted Swiss Down Cake Flour
1 1/2 cups brown sugar
1/2 teaspoon salt
3/4 cup milk, scalded
2 egg yolks, slightly beaten

6 tablespoons butter
1 1/2 teaspoons vanilla
1 cup Baker's Coconut

(All measurements are level.)

1 baked 9-inch pie shell
6 tablespoons sugar
3 egg whites, stiffly beaten
1/4 cup Baker's Coconut

Combine flour, sugar, and salt. Add milk gradually, place in double boiler, and cook until thickened, stirring constantly. Pour small amount of mixture over egg yolks, return to double boiler and cook 3 to 4 minutes longer. Remove from fire; add butter, vanilla, and 1 cup coconut. Cool and pour into pie shell. Top with meringue, made by folding sugar into egg whites. Sprinkle with 1/2 cup coconut. Bake in moderate oven (350° F.) 12 to 15 minutes, or until deliciously brown.



COCOANUT MARSHMALLOW LAYER CAKE: Cream 1/2 cup butter; add 1 cup sugar, a little at a time, beating until light; add beaten yolks of 2 eggs, 1 teaspoon lemon juice and 1 teaspoon vanilla extract.

Add 2 cups pastry flour, sifted with 1/4 teaspoon salt and 3 teaspoons Royal Baking Powder, alternately with 2/3 cup milk. Fold in stiffly beaten whites of 2 eggs.

Bake in 3 greased 8-inch layer cake pans in moderate oven at 400° F. about 20 minutes. Put together with the following:

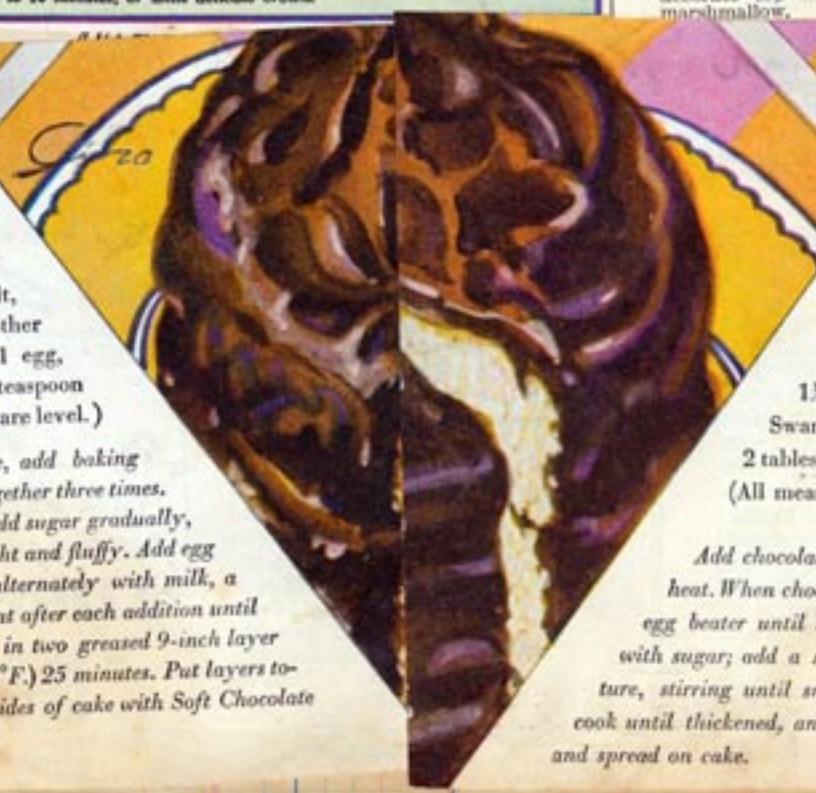
COCOANUT MARSHMALLOW FROSTING AND FILLING: Boil 1 1/2 cups granulated sugar and 1/2 cup water to 238° F. or until syrup spins a thread. Add 6 large marshmallows cut into very small pieces, but do not stir into syrup.

Pour very slowly into stiffly beaten whites of 2 eggs and beat until smooth and thick. Add 2 teaspoons lemon juice. Spread between layers. Sprinkle thickly with fresh grated coconut and small pieces of marshmallow. Cover top and sides of cake with remaining frosting, sprinkle thickly with coconut and decorate top with pieces of marshmallow.

SWANS DOWN ONE-EGG CAKE

2 cups sifted Swans Down Cake Flour, 2 teaspoons baking powder, 1/4 teaspoon salt, 4 tablespoons butter or other shortening, 1 cup sugar, 1 egg, unbeaten, 3/4 cup milk, 1 teaspoon vanilla. (All measurements are level.)

Soft flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg and beat well. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla. Bake in two greased 9-inch layer pans in moderate oven (375° F.) 25 minutes. Put layers together and cover top and sides of cake with Soft Chocolate Frosting.



SOFT CHOCOLATE FROSTING

4 squares Baker's Unsweetened Chocolate, cut in pieces, 1 1/4 cups cold milk, 4 tablespoons Swans Down Cake Flour, 1 cup sugar, 2 tablespoons butter, 1 teaspoon vanilla. (All measurements are level.)

Add chocolate to milk in double boiler and heat. When chocolate is melted, beat with rotary egg beater until smooth and blended. Sift flour with sugar; add a small amount of chocolate mixture, stirring until smooth. Return to double boiler, cook until thickened, and add butter and vanilla. Cool and spread on cake.

bobby willson
archie wong
Robert Austin
Warren P

Apple Excellent Cake

Two cups light brown sugar, $\frac{3}{4}$ cup shortening (nice lard is all right) one cup raisins, two cups apple sauce (not real thick). One teaspoon cloves, two teaspoons cinnamon, two teaspoons nutmeg, two teaspoons soda dissolved in a little warm water, also one teaspoon salt. Cream shortening, sugar and apple sauce. Add spices and flour enough to make batter consistency of honey, then add raisins. Bake in mold or layers and ice. This is a nice moist cake that keeps well and is a nice dessert served with hot sauce.

MRS. W. E.

Fruit cake Mrs. Owen

1 cup butter	2 cups sugar
4 eggs	$\frac{1}{2}$ cup molasses + fill cup up with water
1 lb currants	2 lbs raisins
$\frac{1}{2}$ lb candied oranges	lemon
$\frac{1}{2}$ " "	citron
$\frac{1}{2}$ " "	whole walnut meal
1 heaping teaspoon cinnamon	
1 teaspoon allspice	$\frac{1}{2}$ cloves
$\frac{1}{2}$ teaspoon nutmeg	1 heaping ba spoon
Soda dissolved in a little water	
1 heaping teaspoon Baking powder	
4 $\frac{3}{4}$ cup flour, dredge fruit with a little flour before adding to dough	
Bake two hours or more according to depth of tin.	
I use milk pan,	

right now—it's *free!*

AMBASSADOR CHOCOLATE CAKE

2 cups sifted Swans Down Cake Flour	1½ cups brown sugar, firmly packed
1 teaspoon soda	3 eggs, well beaten
½ teaspoon salt	4 squares Baker's Unsweetened Chocolate, melted and cooled
1 cup butter or other shortening	½ cup cold water

Sift flour once, measure, add soda and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs and beat well. Add chocolate and beat until smooth. Add flour, alternately with water, a small amount at a time. Beat after each addition until smooth. Bake in two deep greased 9-inch layer pans in moderate oven (375° F.) 25 minutes. Put layers together and cover top and sides of cake with Sea Foam Frosting, piling frosting thickly on top.

SEA FOAM FROSTING

2 egg whites, unbeaten	Dash of salt
1½ cups brown sugar, firmly packed	5 tablespoons water
	1 teaspoon vanilla

Put egg whites, sugar, salt, and water in upper part of double boiler. Beat with rotary egg beater until thoroughly mixed. Place over rapidly boiling water, beat constantly with rotary egg beater, and cook 3 minutes, or until frosting will stand in peaks. Remove from fire and add vanilla. Beat until thick enough to spread. Makes enough frosting to cover tops and sides of two 9-inch layers. *All measurements are level.*



about 22¢

APRICOT DAINTIES

(a delicious way to use stewed apricots)

Crisco pastry: Sift 1½ cups flour with ½ teaspoon salt. Cut in ½ cup of creamy, digestible Crisco. Add just enough cold water to hold ingredients together (4 to 6 tablespoons). Roll out ½ inch thick. Cover inverted muffin pans closely with rounds of pastry. Prick bottoms and sides. Bake in very hot oven (450° F.) 10 to 15 minutes.

CUSTARD:

½ cup sugar	1 cup scalded milk
1 tablespoon cornstarch	2 egg yolks, (beaten)
½ teaspoon salt	¼ teaspoon vanilla

Mix and sift dry ingredients. Add hot milk, stirring constantly. Cook until slightly thickened. Add yolks. Cook 1 minute. Add vanilla. Cool. Pour into Crisco pastry tart shells. Cover with—

Apricot Meringue: Mash thoroughly ½ cup of drained cooked apricots. Stir in 3 tablespoons sugar and ½ teaspoon lemon juice. Beat 2 egg whites until stiff. Add apricot mixture. Beat until meringue holds shape. If necessary, add more sugar.

Raisin-Pudding Cake

1 Cupful of Whole Seedless Raisins	1 Cupful of Finely Roasted Graham-Cracker Crumbs
½ Cupful of Shortening	3 Teaspoonfuls of Baking Powder
1 Cupful of Sugar	½ Teaspoonful of Salt
½ Cupful of Milk	1 Teaspoonful of Vanilla
2 Eggs	
1 Cupful of Flour	
½ Cupful of Walnut Kernels, Chopped	

CREAM sugar with shortening, add well-beaten eggs, milk, cracker crumbs; add flour, baking powder and salt sifted together, vanilla, walnut kernels, and raisins; blend well. Bake in two-layer cake tins about forty minutes in a moderate oven—375° F. Cool and put together with cream filling and top with boiled icing.

CREAM FILLING calls for two cupfuls of milk, three tablespoonfuls of sugar, one egg, two tablespoonfuls of cornstarch, half a teaspoonful of lemon extract, half a teaspoonful of vanilla extract and a pinch of salt.

Heat milk; mix cornstarch, sugar, beaten egg and salt and add to hot milk. Cook until thick, remove from fire and cool. Spread all on one layer of cake, top with remaining layer, and ice with boiled icing.

Here's the gingerbread recipe used in the above test:

1½ cups Pillsbury's Best Flour	½ teaspoon cinnamon
½ cup sugar	½ teaspoon cloves
½ teaspoon soda	½ cup sour milk
½ teaspoon salt	½ cup molasses
½ teaspoon ginger	½ cup shortening
	1 egg

Mix and sift all dry ingredients. Add the sour milk and molasses, the melted shortening and the egg. Mix thoroughly. Pour into a greased pan and bake at 360° F. for



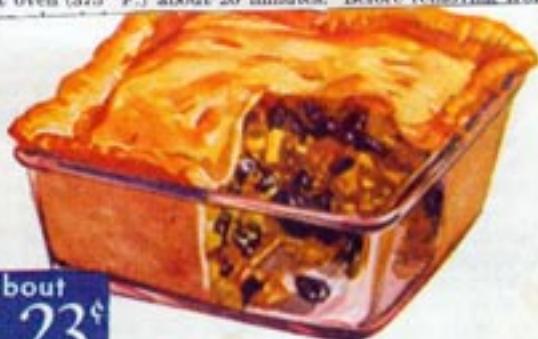
about 20¢

COTTON TOPS

(18 delicious little chocolate cakes)

5 tablespoons Crisco (the digestible shortening)	½ teaspoon salt
1 cup sugar	6 tablespoons cocoa
1 egg	½ teaspoon cinnamon
1½ cups flour	½ cup milk
2½ teaspoons baking powder	halved marshmallows

Blend creamy Crisco with sugar and egg in one easy stirring. Sift dry ingredients and add alternately with the milk to Crisco mixture. Pour into Criscoed muffin pans. Bake in moderately hot oven (375° F.) about 20 minutes. Before removing from



about 23¢

APPLE PUDDING PIE

(a delicious juicy pie in a pudding dish)

4 cups chopped tart apples	½ cup brown sugar
½ cup seedless raisins	1 tablespoon flour
½ teaspoon grated lemon rind	1 tablespoon lemon juice
2 tablespoons Crisco	2 tablespoons cold water
½ teaspoon cinnamon	

Completely line bottom and sides of a deep Criscoed pudding dish with Crisco pastry (see Apricot Dainties recipe for Crisco pastry). Brush bottom with melted Crisco to prevent juice from soaking in.

Then prepare the filling: Mix apples, raisins, sugar, cinnamon and lemon rind; put into pastry-lined pudding dish. Dot with sweet, digestible Crisco that tastes as sweet as new-churned butter. Pour in lemon juice mixed with water. Cover with Crisco pastry. Join edges by moistening with water. Prick top with fork. Cook 10 minutes in hot oven (450° F.). Reduce to moderate (350° F.). Bake 35 minutes. Delicious hot or cold, with lemon sauce or cream.



about 25¢

SPANISH RICE

(an all-in-one-dish meal)

4 tablespoons Crisco	2 stalks celery, leaves and all, chopped
1 cup white or brown rice	4 cups canned tomatoes
2 teaspoons salt	1 cup stock or boiling water
½ teaspoon paprika	1 cup left-over meat, cut in small pieces
½ teaspoon pepper	
1 small onion, chopped	

Wash rice and drain thoroughly. Heat heavy frying pan, then add Crisco, the digestible fat which makes fried foods digestible. Fry the raw rice 5 minutes, until brown, stirring occasionally to keep from sticking. Add salt, paprika and pepper, stir and fry until well blended. Add onions and celery; cook 5 minutes more. Add tomatoes, left-over meat and stock (or boiling water). Lower heat. Cover closely. Simmer slowly until rice is tender, about 25 minutes. Stir occasionally with a fork to prevent sticking. If you prefer a brown crust, uncover skillet and brown 5 minutes in a hot oven.



of Drano, \$1

A Cake for all Occasions

Here is a cake that is economical from the viewpoint of time, labor and money. It is simple enough for everyday use, yet it may be dressed up for the grandest occasions. The most unskillful cook need not fear to attempt this cake. My 12-year-old boy has become adept at making it. The recipe is as follows:

Hot Milk Sponge Cake.—One-half cup of hot milk, butter the size of a walnut, two eggs, one cup of sugar, one heaping cup of flour, one heaping teaspoon of baking powder, a pinch of salt and one teaspoon of flavoring extract. Put milk in a measuring cup with the butter and heat. Grease pan. Beat eggs until very light and beat in sugar and flavoring. Add the dry ingredients and stir in with the hot milk. Bake at about 350 degrees for a loaf. For a layer or cup cakes the oven may be a little hotter.

Baked in a loaf or sheet and left plain, the cake is a very satisfactory accompaniment for ice cream or gelatine desserts. We also like it with chocolate or white icing. The icing is made as follows:

White Icing.—One and one-half cups confectioner's sugar, two tablespoons hot milk, one-half teaspoon butter, one-half teaspoon flavoring. Add butter to hot milk; add sugar slowly to make right consistency to spread; add flavoring and spread on cake. The chocolate icing is made by adding cocoa to this recipe.

As a layer cake this recipe has endless possibilities. The simplest one is made by spreading jelly between the layers and sifting powdered sugar over the top. This is good for the children's lunch boxes. We also like the cake with mocha filling and frosting made in the following way:

Mocha Filling.—One-third cup of butter, $2\frac{1}{2}$ cups confectioner's sugar, two tablespoons cocoa, about two tablespoons hot coffee, a pinch of salt. Cream the butter, add the sugar, salt and cocoa gradually. Beat until well mixed, thinning with the coffee. This should be as thick as mashed potatoes.

For a more elaborate cake I find white icing between the layers and on the top, sprinkling thickly with cocoa. We also like a cream filling between the layers and a chocolate icing on the top. The cream filling is as follows and has the recipe will cover one layer.

Cream Filling.—One and one-half cups of milk, three-fourths cup of sugar, one-third cup of flour, one-half teaspoon vanilla, one-third teaspoon salt, one egg or two yolks, one-half tablespoon butter. Scald milk. Mix flour, sugar and beaten egg, add to milk, and cook over hot water for 15 or 20 minutes. Remove from fire and add salt, butter and vanilla.

I find cup cakes very interesting since the little paper baking cups have become so cheap. This recipe will make about 16 cup cakes of average size. The cakes may be eaten plain if desired. Sometimes I just drop a raisin on the top of each before baking. Sometimes I sprinkle a little coconut over the top. I use both the white and chocolate icing for these cup cakes. For holidays I often color the icing and add decorations. For Valentine's Day, half a maraschino cherry pressed into white or pink icing looks like a heart. Shamrocks may be cut from slices of green gumdrops as a St. Patrick's decoration. For Hallowe'en I make chocolate jack-o'-lantern faces on orange icing or vice versa. At Christmas green holly leaves may be cut from angelica and tiny red cinnamon drops may be used for berries. The imaginative cook will find any number of ways to dress up these cakes.

The cake may be baked in a shallow pan and used for jelly roll. It may also be baked in layers and used for strawberry shortcake if the family does not care for the good old-fashioned biscuit variety.

This cake will keep moist for a long time, but when stale makes an excellent base for ice-box cakes. No doubt many other uses may be found for the cake. It was a success with me in the early days of my housekeeping career, and I have been finding new uses for it ever since. Consistency is reached, said MARLOWE ENCK, and a tablespoon of very finely minced onion.

Potatoes which must be served reheated need not always be "warmed up." Scalloped potatoes are universally served. Some prepare them with crackers and some prefer flour. I use both. I line the bottom of a buttered baking dish with a thick layer of crumbs, cover with a layer of sliced boiled potatoes, sprinkle with salt, pepper and minced onion, dot with butter and sift flour over the whole. Repeat the layers of potatoes, seasonings

and flour until the dish is nearly full, using a layer of cracker crumbs instead of flour for the top. Add sufficient milk and bake. For a two-quart dish I use about two heaping tablespoons of flour, a medium-sized onion, one-eighth pound of butter and a pint and a half of milk.

Creamed potatoes are easier to fix, do not require the time nor heat in cooking and allow for greater variety of flavors. Dice a medium-sized boiled potato, for each member of the family. Place milk on the stove to heat in a frying-pan, allowing $\frac{1}{2}$ cup for each person. Over the diced potatoes sift flour enough to thicken the milk as you would for gravy. When the milk is boiling, stir in the floured potatoes, stir a few minutes until smooth and thickened, add butter generously, season to taste and serve very hot. A handful of chipped beef broken into small pieces may be added with the potatoes or salt codfish which has been well freshened. We like especially well the addition of finnan haddie or smoked halibut. A few bits of cold boiled ham are good, and so are pimentoed chopped fine. Sometimes I use grated cheese.

Going back to the preparation of raw potatoes, there are prospector's potatoes, a real treat to the taste but so easy to get ready. Cover the bottom of a frying pan with slices of bacon and fry until nearly done. Remove to the back of the stove and slice on enough raw, peeled potatoes to satisfy your family. Sprinkle with salt and pepper and perhaps you will want to add some butter. Pour in boiling water, just enough to keep the potatoes from sticking to the pan while they cook tender. Cover and cook gently until done. They should be in perfect slices, tender and permeated with the bacon flavor. And last but not least, my children love potato soup. I do not strain it as the cook books say to do, but slice in half a good big potato for each of us, add plenty of minced onion and butter, cover with water and boil until very tender. Add a cup of rich milk per person, bring almost to the boiling point and serve with plenty of crackers or croutons, which are simply thick slices of bread, buttered on both sides, cut in dice and browned in a slow oven. This is not a fancy dish, but it is filling, and we like it.

I have not said anything about accompanying dishes. We use very little meat for supper, but thin slices of meat loaf or boiled ham add to the meal. We often have eggs. I like them best baked or stirred. For baking I butter a pie tin, break in the desired number of eggs, nearly cover with rich milk, dot with butter and bake until the whites are well set. For stirred eggs, put two cups of milk in the top of a double boiler, when hot break in five eggs, and when the whites are milky white begin to stir gently with a fork or slotted spoon. Continue stirring after the yolks are broken until the mixture becomes thickened. Add butter and seasonings and serve.

We try to be very economical with our cooking and in the purchase of foods, but I confess to one extravagance. We always have in the house some fresh fruit and usually celery or lettuce, or both. And I'm not sure at that, that it is extravagant, for we have not had a hard cold in the family for three years. I think it is more due to diet than any other one thing.

BLANCHE W. TRERISE.

Cakes and Otherwise

Best Yet Gingerbread.—One cup sweet or sour milk, one cup brown sugar, one cup molasses, three-fourths teaspoon soda, two tablespoons hot water, $2\frac{1}{2}$ teaspoons ginger, one teaspoon cinnamon, one-half teaspoon nutmeg, three-fourths cup shortening, one-half teaspoon salt, four teaspoons baking powder, two eggs, three cups flour. Mix and sift dry ingredients except brown sugar and soda. Cream shortening, beat in sugar, add eggs one at a time and beat well. Add molasses, then add sifted ingredients alternately with the milk. Dissolve soda in the water and add last, beating well. The batter should be thin. Bake in shallow well-greased pan or as cup cakes. Bake in slow oven. As soon as taken from the oven, they may be iced with three tablespoons cocoa mixed with $1\frac{1}{2}$ cups XXXX sugar and just enough water to make it spreadable. This makes about 30 cup cakes.

Coconut Kisses.—Eight tablespoons XXXX sugar, two egg whites, two tablespoons flour, two cups coconut. Vanilla or almond flavoring to taste. Mix coconut, flour, sugar, flavoring and whites of eggs. Mix thoroughly. Roll in balls size of a walnut. Bake on greased baking sheet in a moderate oven (350°F.) 15 minutes.

Omelette.—This will not fall as quickly as most omelettes and is useful when eggs are scarce. If the thick white sauce foundation is to stand several hours before being used, allow $1\frac{1}{2}$ tablespoons shortening. If to be used at once allow two tablespoons flour. Mix over heat until smooth, add one-half cup milk and cook until very thick (one or two minutes). Fold in two beaten yolks and pepper and salt to taste. Have whites beaten very stiffly and fold in carefully. Have frying pan and fat hot. Cook over very slow heat 10 minutes or so until brown at the bottom. Then dry top a little in the oven.

Baked Cauliflower.—Remove leaves from the head of cauliflower, separate the head into its individual florets. Let them soak about 15 minutes, in slightly salted water. Drain and put into a baking pan or casserole. Cover just barely with boiling water. Add half a teaspoon salt to a pint of water and a good tablespoon of butter. Bake for about three-fourths of an hour or until tender in a modern oven.

A. E. P.

*THIS IS THE MAZOLA SALAD DRESSING RECIPE MRS. ABRAMSON FOLLOWED:

1 egg	$\frac{1}{8}$ teaspoon paprika
2 tablespoons sugar	$\frac{3}{4}$ cup vinegar
$1\frac{1}{2}$ teaspoons salt	$\frac{3}{4}$ cup Mazola
2 teaspoons dry mustard	1 cup water
	4 tablespoons Argo Cornstarch

(All measurements should be level)

PUT egg, sugar, seasoning, vinegar and Mazola in mixing bowl, but DO NOT STIR. Make a paste by mixing the Argo Cornstarch with $\frac{1}{2}$ cup water, add additional $\frac{3}{4}$ cup water and cook over slow fire, stirring constantly until it boils and clears up.

Add hot cornstarch mixture to ingredients in mixing bowl and beat briskly with Dover egg beater. Cool before serving.

Refuse substitutes; buy the advertised brand every time.

The Good Housekeeper

Economical Ways and Helpful Hints

About Noodles

Egg noodles are very easy to make, yet I find that most housewives buy them prepared, ready for use. The home-made article is far superior in flavor and much more economical to use. As a substitute for macaroni, they are unlike most substitutes, they are not "just as good," they are better. The following simple directions for making may not be amiss:

Beat two eggs in a bowl, add two tablespoons milk or water, a pinch of salt and a cup of flour, more or less, enough to knead into a very stiff dough. Knead till smooth. Turn out on a well-floured board and roll out very thin. Cut in narrow strips, (about one-eighth inch wide) and when dry, break into inch pieces. If you wish, you may spread the thin sheet of dough on a paper or bread board to dry. When dry they may be cut and put in a tight box to be kept till used.

Noodles are a most excellent addition to a boiled chicken, especially an old hen. Disjoint and cook the chicken till done, and about 20 minutes before serving add the noodles, and boil. Be sure the broth is boiling or your noodles will have a raw taste.

Baked Noodles with Cheese and Tomato Sauce

Boil noodles in salted water for 20 minutes. Drain, mix with a cup of grated cheese and a pint cooked tomatoes. Add salt, pepper and a lump of butter the size of a walnut. Pour into a buttered pan and bake in a hot oven till it commences to brown. [Mrs S. S. F., B 640.]

Cabbage Salad

Shave about 1 quart white cabbage and sprinkle lightly with salt. Cut $\frac{1}{4}$ pound smoked ham in dice, and fry brown and crisp; then add $\frac{1}{2}$ cup cider vinegar, and when thoroughly heated through turn over the shaved cabbage, to which has been added 1 finely minced onion; add pepper to taste. Another way is to use half cabbage and half cold boiled potatoes, or half cabbage and half celery, with my preferred cold dressing.

Spanish Rice

Clean and disjoint 1 medium sized chicken and cook the day before you want this dish. Into a frying pan put 2 onions cut fine, 2 small cloves of garlic, 1 green pepper cut fine and 2 generous slices of bacon cut up fine. Fry, but do not let get brown, then add a generous pint of tomatoes and the gravy the chicken was cooked in. There ought to be, all together, including the tomatoes, about 8 cups of liquid. Season with salt and pepper, a little cayenne pepper, and add a little saffron. Set over the fire to boil, and add 2 small cups of well

washed rice. When the rice is done, the chicken may be added, or may be served separately.—[V. E.]

Meat Salad

Chicken, turkey, ham, veal—in fact, any cold boiled meat can be made up into nice salads. Trim and cut up in small pieces, add potatoes and celery, or cabbage, or cucumbers, also cut in small pieces, mix with any preferred dressing and garnish with lettuce, pickles and hard-boiled eggs.

Graham Wafers

Cream one cup butter with one cup sugar, add one cup sour milk, in which dissolve one teaspoon soda, mix soft with graham flour, roll thin, and bake quickly. These are wholesome and good for the children.—[Mrs E. W. R., resident]

Macaroni Soup

To one quart boiling water, salted, add a large handful of macaroni, boil 20 minutes, drain and blanch. Flavor with tomatoes, onions or celery. Just before serving add a large cupful of cream.

Rabbit

Heat a large tablespoon butter in a chafing dish, add two cups macaroni, boiled and cut in small pieces, one cup grated cheese, half teaspoon each of salt, mustard and pepper. When it boils add three eggs well beaten and mixed with half a cup of cream. Serve hot on toast. Do not boil after egg is put in.

Macaroni Croquettes

One cup boiled macaroni cut up fine, one cup bread crumbs, one tablespoon salt, a little pepper, half cup milk, and one egg. Put the milk on to boil and add macaroni and seasoning. When this boils add the egg well beaten; remove from fire, stir one minute. Cool, shape, dip in egg and crumbs, place in a frying basket, plunge into boiling fat and cook until a rich brown.

Old-Fashioned Macaroni

Pour one pint boiling water over five ounces of macaroni, let stand half an hour, drain off, put in a kettle, cover with boiling milk, cook tender, drain, add a cup of cream, a tablespoon of butter, pepper and salt; grate stale cheese over top.

American Macaroni

Boil two ounces of macaroni in water, drain well; put in a sauce pan one ounce of butter, mix with one tablespoon of flour, moisten with four tablespoons of beef stock, one gill of cream, salt and pepper to taste, put in the macaroni. Let boil and serve while hot.

Macaroni à la Codfish

Break quarter pound of macaroni into boiling water and boil 15 minutes, drain and blanch. Put it into pudding dish, dusting a third of a box of shredded codfish through it; beat two eggs very light, add a cup of milk. Pour this over the macaroni and bake half an hour.

Baked Macaroni Pudding

Take six ounces of macaroni and boil tender, put in a pudding dish and sweeten to taste, first spreading butter over the bottom, sprinkle well with raisins. When done cover top with nuts, chopped fine, and serve with sauce.

to Aug 9
to August 10 $\frac{1}{4}$ "
to Aug 9 $\frac{4}{4}$ "
to Aug 3 $\frac{3}{4}$ "
to Aug 2 $\frac{2}{4}$ "
6 to Aug 2 $\frac{1}{4}$ "
27 to Aug 3 $\frac{3}{4}$ "
6 to " 2 $\frac{1}{4}$ "
19 to " 2 $\frac{1}{4}$ "

Excellent Pie Fillings

This is on the order of mince pies, but not so rich as to fats. Chop 1 lb. raisins, 1 lb. currants; add one quart green or canned apples, $\frac{1}{2}$ lb. of chopped citron, two cups sugar, one-half cup butter. Steam slowly for 15 minutes, add spices to taste, and bake with one or two crusts.

MRS. C. C. M.

For the cranberry mold, which may be prepared several days in advance, use two cups of berries, one cup of sugar and one-half cup of boiling water. Boil together until berries mash easily. Stir well and press through colander. Pour into low jelly glasses or molds and turn onto small glass dishes before serving.

To make delicious pumpkin pies, stew or steam pumpkin until tender and quite dry. Mash fine, and to each pint of pumpkin, enough for one large pie, use two eggs, a scant cup of sugar, a half teaspoon each of ginger and spice, a scant teaspoon of salt and one heaping tablespoon of cornstarch or flour. Beat well and add one pint of rich milk. Bake with one crust. May be served plain or covered with a meringue made of the beaten whites of two eggs, sweetened to taste, or a coating of chocolate may be used, which is preferred by many.

Of course this menu may be changed or varied to suit the fancy or available stock on hand. The high prices of turkeys bars this favorite bird from the tables of most of us, unless they be grown on the farm, but do not be discouraged; a nice fat hen or two, a goose, or even a young tender cockerel will fill the place admirably. Mashed potatoes may be used instead of turnips and any available canned or fresh fruits may be used for dessert.

Mincemeat for making these and the Christmas pies may be made as follows: Chop together 3 lbs. raisins, 1 lb. orange peel, one dozen tart apples, 1 lb. good beef suet, add one teaspoon each of cinnamon and cloves, a quarter teaspoon of pepper. Mix well and add 6 lbs. of good beef or lean pork, previously cooked until tender, allowed to cool and chopped fine. Put all in granite stewpan, add 1 lb. of sugar and one quart of sweet cider, or half as much apple vinegar, diluted with one pint of water. Stir well and bring to boiling heat, set aside to cool before making pies. Half as much sweet butter may be substituted for beef suet.

Another very appetizing dish which

may be easily prepared while cooking the turkey or chicken is to reserve a pint of the gravy, and when ready for the table have ready a half dozen eggs, boiled hard, cut in halves and removed from shells. Place eggs in circle in bowl, pour gravy over and send to table. The children will love this dish.

LILY REED YORK.

Our Favorite Salad Dressing

Put a cup of prepared oil and 1 egg in a bowel. Do not beat. Mix 1 teaspoon each of salt, sugar and mustard, and 4 tablespoons of flour (a little over level) to a smooth paste with $\frac{1}{4}$ cup vinegar, and a cup of boiling water. Boil until thick. Then pour into oil, while hot and beat with an egg beater. This is a favorite dressing in our family.

C. L.

*
THE following is a standard recipe for sweet potato pie: Boil two good-sized sweet potatoes. When cooked rub through a colander, stir in one pint of milk, the yolks of three eggs, well beaten, one small cup of sugar and a pinch of salt. Flavor with lemon. Line a pieplate with crust, fill with the mixture and bake in a moderate oven till nicely browned. Beat the whites of the eggs, and make a meringue. Put this on top, and brown in the oven. It may also be made like a pumpkin pie, without the meringue.

Some Supper Recipes

Perhaps some other farm housewives feel as I, that supper is the hardest meal to get. It must be substantial, yet different from dinner, and easy to prepare. We do not care much for meat after having it at dinner, so I plan to use cheese, or eggs when they are plentiful, and vegetables. Also dishes having milk as a foundation, such as cream soups and puddings. Many of the left-overs can be used in making good wholesome supper dishes.

I find that it is a big help to plan the meal ahead. It seems a meal planned is half prepared. Oftentimes part of the food for supper can be cooked while preparing dinner, thereby saving time and fuel. The following are some of our favorite recipes, and would be glad to see others along this line:

Toasted Cheese Sandwiches.—Cut dry bread in thin slices and cut each slice in two. Between two slices of bread place a thin piece of cheese. Fry on each side a golden brown. Serve piping hot.

Split Pea Soup.—One cup split peas, one teaspoon sugar and one of salt, one tablespoon butter, dash of pepper and one quart of milk. Cook the split peas one hour and add seasoning and milk. There should be very little water in the dish when milk is added.

Cream of Corn Soup.—Put two cups of cooked corn into a saucepan with one pint of hot water and a slice of onion.

Simmer for 20 minutes, rub through a sieve and add one pint of milk. Blend together three tablespoons flour with three of butter. Add the hot soup gradually, so it will not be lumpy. Stir until thickened. Add salt and pepper. Serve at once.

Creamy Rice Pudding.—To one quart new milk add one-half cup rice washed in cold water. Add three tablespoons sugar and a pinch of salt. Flavor with nutmeg. Stir all together, place in a moderate oven and bake two hours. Stir once during the first hour. A cup of raisins may be added if a rich pudding is liked.

Paprika Potato Cubes.—Cut cold boiled potatoes in small cubes; there should be two cupfuls. Put in saucepan and add $2\frac{1}{2}$ tablespoons butter, and stir until butter is melted; then sprinkle with salt and generously with paprika. Add milk to cover and cook very slowly until potatoes have almost absorbed milk, the time required being about 40 minutes.

Macaroni and Salmon.—Cook one cup macaroni in boiling salted water till tender. Drain. Open one can salmon; break salmon apart with fork. Make a cream sauce with two tablespoons butter, one tablespoon oil drained from salmon, three tablespoons flour and two cups milk. Arrange the macaroni and salmon in layers. Pour sauce over each layer. Sprinkle buttered crumbs over the top. Bake in a hot oven 30 minutes.

Potato Puffs.—This is a good way to use cold mashed potato. For two cups of the potato use one beaten egg, one teaspoon grated onion and a little milk if needed. Beat until smooth and drop by spoonfuls on a greased tin. Bake in a quick oven until light and brown.

Salmon Patties.—One cup salmon, one-half cup cracker crumbs, one beaten egg, one-fourth cup milk, one tablespoon melted butter, and salt and pepper to taste. Fry in hot fat.

Codfish Balls.—Soak the codfish in cold water three hours before using. For a cupful of the fish use two raw potatoes cut into dice. Put the fish and potatoes together in a saucepan and cover with boiling water. Bring slowly to the boiling point and cook for 10 minutes; drain thoroughly and mash fine with wire potato masher. Add one egg and pepper and salt if needed. Form into balls with a spoon and fry until well browned.

MRS. H. H.

~~g 28~~

Popular Pickles and Preserves

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'A Variety Which Will Suit All Tastes and Ages

FORTIFIED with a shelf of pickles and "company preserves" any woman will be in a mood to welcome guests expected or unexpected. Some of the following recipes may be old friends of yours but probably some will be new.

Pickled Onions

Peel the smallest onions you can obtain, place in strong brine for 2 days, then lay in fresh water for 1 day. Pack closely in jars, fill with

best vinegar cold. Run knife 2 or 3 times when packing, in jars and once after onions are all in just to make sure there is no air. Carefully packed and sealed air tight these will keep for years.

Chow-Chow

One quart of cucumbers, (small), 1 quart of onions, 2 heads of cauliflower and 3 green peppers, sliced. Make a brine or cover with 1 1/2 cups of salt. Let stand 24 hours, then scald them in the brine. Drain. To

three quarts of cider vinegar add 6 tablespoons of mustard, 3 tablespoons of flour, 1 tablespoon of curry powder and 1/2 cup of sugar. Mix mustard, flour, curry and sugar together with some vinegar to get all lumps out and pour the boiling vinegar over the mixture, to cook it well, then pour over the pickles.

Pepper Relish

One peck of green tomatoes, 1 peck of onions and 6 peppers. Chop tomatoes, onions and peppers fine, add 2 ounces of mustard seed. Cover with vinegar, boil 10 minutes. Seal in jars.

Chill Sauce

Eight quarts of ripe tomatoes. Peel, slice and boil 1/2 hour, add 3 pints of vinegar, 4 cups of brown sugar, 2

ounces of ground clove, cassia, and allspice, 1 teaspoon of black pepper, 1 tablespoon of salt, 1/2 cup of mustard, 8 red peppers, 4 onions chopped and 1 tablespoon of celery seed. Boil all together 1 hour. Put in jars.

Green Tomato Pickle

Slice one peck of green tomatoes, and 6 large onions, sprinkle with 1 cup of salt. Set aside over night. Drain and boil 15 minutes in 1 quart of vinegar and 2 quarts of water. Drain and mix with 4 cups of sugar and 2 quarts of fresh vinegar, 1 teaspoon of cayenne pepper and 2 tablespoons each of ginger, mustard, cinnamon, cloves and allspice. Boil 15 minutes and seal while hot. Remove spices if a delicate flavor is desired. Put in quart bottles, seal well.

Pickled Corn

Five pints of corn, cut from the cob, 5 pints of finely chopped cabbage, 3 seeded and chopped red peppers, 3 seeded and chopped green peppers, 4 pints of vinegar, 2 cups sugar, 2 teaspoons of salt, 1/2 pound of mustard, 1/2 teaspoon of turmeric powder. Mix all ingredients and cook until corn is tender. Seal in glass jars.

Preserved Tomatoes

Yellow, pear or cherry tomatoes make the most attractive preserves. Scald tomatoes and remove skins. Carefully weigh, add equal weight of sugar and put into a preserving kettle. Add 1 teaspoon of shaved green ginger root for each 2 pounds of tomatoes. Preserved ginger may be used. Boil 10 minutes, then remove tomatoes from syrup and spread them on a platter to cool. This will keep them from breaking to pieces. Boil syrup to the desired thickness, add tomatoes and simmer gently. Put into jars while hot, adding a slice of lemon to each jar before sealing.

Carrot Jam

Wash and scrape or peel large carrots, cut in inch pieces and weigh. To three pounds allow 6 cups of sugar, 6 large lemons, and 2 ounces of blanched almonds, cut into strips. Steam the carrots until tender, then press through a sieve. Add the grated yellow rind and strained juice of the lemons, the sugar and shredded almonds and heat slowly. Simmer for 20 minutes, stirring very often, then put up in jars.

Sweet Pickled Prunes

Pick over, wash and soak four pounds of large prunes for 24 hours. Then steam for 20 minutes. Bell together for 10 minutes, 4 cups of sugar, 2 cups of vinegar, 1 ounce each of whole cloves and stick cinnamon, and 1/2 ounce of ginger. Add the prunes, simmer very gently until tender, then can and seal.

Pickled Pears and Peaches

Eight pounds of fruit, 8 cups of sugar, 1 quart of vinegar, 1/2 ounce of cinnamon and clove and 1/4 ounce of mace in a bag. Pare pears and halve them. Put them into the syrup and cook slowly until tender. Keep taking them out as they are cooked and boil down the syrup. Put in pint jars and seal. Peaches may be peeled or unpeeled as one prefers. If left unpeeled rub off fuzz with a damp cloth.

Apple Relish

Three tart apples, 12 large green tomatoes, 1 large head of celery, 4 large onions, 4 large red peppers, 1 cup of brown sugar, 2 cups of cider vinegar and a little white mustard seed. Chop tomatoes, then salt and let stand over night. Drain through a colander, put all together in a granite kettle chopped and allow to come to a boiling point. Stir and heat well, then bottle.—[H. A. Lyman.

Uncooked Mustard Pickle

Make a brine strong enough to float an egg and soak in it for 24 hours, 100 small cucumbers, four green peppers, 2 heads of cauliflower, 1 quart small white onions, 1 quart string beans, 1 quart tomatoes cut in large pieces, leaving the onions whole. Add 2 cups of radish pods and 25 marinials. In the morning drain off the brine. Mix 3 quarts vinegar, 1 teaspoon turmeric, 1 cup brown sugar, 1/2 cup mixed mustard, 1/4 pound white mustard seed, and 1 cup grated horseradish. Stir the two mixtures together and seal in glass jars. Any of the vegetables except the peppers and onions may be omitted if not obtainable, replacing them with more of some of the other kinds.—[Addie Graves.

THERE'S something that will go nicely with the ham. Around Olney is an old colony of Friends, settled before the Revolution. It is known as Sandy Spring, and the good Quaker housewives have, through the years, handed down this grand Relish. It does not have to be cooked and the inn uses hundreds of gallons of it a year—their guests are that fond of it. One making as given here yields four gallons:

4 pecks of peeled ripe tomatoes	1 pound salt
24 large onions	1/4 pound celery seed
16 bunches of celery	1/4 pound mustard seed
20 green peppers	1 1/2 gallons vinegar

Chop the vegetables and sprinkle them with salt and drain them in sugar sacks overnight. Dissolve the sugar in the vinegar and mix in the celery and mustard seeds. Mix it very well and seal in air-tight containers—and keep the key to the pickle cellar hidden or you'll be tempting your neighbors to become kleptomaniacs.

I get hungry just writing about these things.

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Aug 6
Aug 7th
Aug 28
Aug 7
Aug 2nd
Aug 3rd
Aug 17-31
~~14 - No 1~~
Aug 7th
Double recipe for two.
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Aug 19th
P... 22nd two weeks
Relish from Quaker
Housewives—old
Colony settled pre
Revolution!
Sep 4th

"Higdom" and Other Relishes

With the first nip of frost in the air we don sweater and gloves, catch up a basket, and scurry to the garden to gather the last of its produce—shining green tomatoes, smooth and firm, hidden away beneath an exuberant growth of leaves and vines, that the touch of Jack Frost will soon change into a dreary mass; tiny cucumbers, that have grown so slowly in the late Autumn sunshine; round, hairy heads of cabbage, too small for Winter storing; the very last of the peppers, a few dejected looking cauliflower, and loads of delicious, spicy nasturtiums crisp and green. How greedily we gather them all, going back for the very last one at the same time our minds busily conjuring, "what will we do with them?"

Higdom and Bordeaux sauce are happy solutions; these recipes came from the northwest corner of our Empire State. For the higdom, chop 18 small cucumbers, two quarts of onions, three quarts of green tomatoes, three green peppers and three small heads of cabbage very fine, and soak in salt and water over night. In the morning drain, add 2 lbs. of sugar, 2 oz. ground cinnamon, $\frac{1}{4}$ oz. ground cloves, 1 oz. ground allspice, 10 oz. white mustard seed, and one gallon of pure cider vinegar, and cook slowly until the vegetables are tender. Put up in wide-mouth bottles or cans, and cork or seal.

Bordeaux sauce is made with four quarts of finely sliced cabbage, two quarts of sliced tomatoes, one pint of sliced onions, three red peppers, chopped, $\frac{1}{2}$ oz. of turmeric, $\frac{1}{2}$ oz. each of whole allspice and cloves, 2 oz. of white mustard seed and one of celery seed, $\frac{1}{4}$ oz. of sugar, one gill of salt and two quarts of vinegar. Mix these together thoroughly and cook 20 minutes. Put up in cans.

A delicious old-fashioned chow-chow is made by chopping fine half a peck of green tomatoes, one large head, or two small ones, of cabbage. Pare six large cucumbers; clean thoroughly and cut into dice; then chop one bunch of celery and one large white onion, and mix all together; add a cupful of salt and let stand until the next day. Put 100 tiny cucumbers and 50 silver-skinned onions into separate jars, cover with a strong brine and let these stand over night, too. In the morning drain the first mixture thoroughly, wash off the small cucumbers and onions and wipe dry. Chop fine one big mango, and put all into the preserving kettle, add two quarts of vinegar, not too strong, $\frac{1}{2}$ lb. of sugar, $\frac{1}{2}$ oz. each of turmeric and celery seed, and 1 oz. of ground mustard seed. Cook 30 minutes, then bottle and seal.

The very smallest of green tomatoes can be utilized by preserving them. Wash and cover with boiling water and scald until the skins come off easily, then peel and drain. Take equal weight of granulated sugar and tomatoes. Make a syrup by adding a little water and the juice of a lemon and a few pieces of stick cinnamon to the sugar and boiling; then drop in the tomatoes and cook gently until tender and the syrup is thick and clear.

We all know what a delightful pie mixture can be evolved with green tomatoes. Here is one of the best of recipes: Chop 3 lbs. of green tomatoes, and drain well. Measure the juice, and add the same amount of water to the vegetable, scald and drain again, and repeat the process twice. Have ready a mixture of 3 lbs. of chopped apples, 3 lbs. of brown sugar, $\frac{3}{4}$ lbs. of seeded and chopped raisins, two tablespoons of salt and one small cup of finely chopped suet, and add to the tomatoes. Cook until clear, then stir in one cup of vinegar, two tablespoons of cinnamon, two teaspoons of cloves, one teaspoon of ground nutmeg, and the grated rind of one orange and one lemon, and cook the whole until thick. Keep in a closely covered jar.

Nasturtium pickles make a delicious relish with cold roast veal, lamb, or scalloped oysters. Have the seeds perfectly dry when you gather them, cover with vinegar, and let them stand a day or two, then drain, and boil the vinegar, adding a few pepper-corns, and a small piece of ginger root, a little mace and sugar to suit the taste. Pour this over the seeds

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boiling hot, put in wide-mouth bottles and cork tightly.

If you have a couple of good-sized cauliflower left, utilize these into pickles, too. Wash and prepare the cauliflower, and separate the flowers, add one pint of tiny white onions, and three medium-sized red peppers, chopped rather coarse. Dilute half a pint of salt in water sufficient to cover the vegetables and let them stand until the next day, then drain. Heat two quarts of vinegar with four tablespoons of mustard until it boils, add the vegetables, and boil until the cauliflower is tender enough to push a straw through it. Bottle and seal.

ROSAMOND LAMPMAN.

Pickling Beets

In answer to J. M.'s inquiry about pickling beets, here is a recipe that keep perfectly, but is a quicker method than the one on page 1001:

Cook young, tender beets (as soon as pulled) until done, but not too soft. Plunge into cold water and slip off skins. If small, pack into jars whole, but if large slice as for table, and pack into hot sterilized jars while still hot. Have new rubbers sterilized and grit wiped off, soaking in boiling water. Use cider vinegar, and if very strong use as much water as vinegar. Have this heating while packing beets into jars, and to the vinegar add one teaspoon salt, one heaping teaspoon brown sugar and a few whole pickling spices for each quart of beets. Pour the boiling vinegar over the beets and be sure that there are no air spaces left. Fill to overflowing and seal. As soon as cool store in a cool, dark place. I will guarantee that anyone having beets put up this way will not care for them stored in the cellar in the ordinary way. C. H. M.

Tested and Tried

Mustard Pickles.—Two large heads of cauliflower (picked to pieces), two quarts of small white onions, $1\frac{1}{2}$ quarts of Lima beans (partly cooked), two red peppers

one quart small cucumbers. Put these in salt and water for 24 hours. Boil in the same water until vegetables are tender, then drain in colander. Then pre-

pare the mustard sauce. Two cups granulated sugar, two quarts vinegar, four tablespoons ground mustard.

Pickled Beets.—Boil one pint vinegar, one quart cold water, one cup granulated sugar, one teaspoon salt. Fill jars old days when nobody had reason to with small beets, which have been cooked until done. Put five whole mixed spices of any kind on top of beets before sealing.

ROCK ABBEY FARM.

Bordeaux Sauce

One quart chopped green tomatoes, two quarts shredded cabbage, five small onions (chopped), two green peppers (chopped), two-thirds tablespoon turmeric, three-fourths tablespoon white mustard seed, one-half tablespoon whole allspice, one teaspoon celery seed, two cups sugar, one tablespoon salt, one quart vinegar. Cook until done. Can hot. I prefer this to higdom.

MRS. J. A. K.

The following popular recipe for pepper relish was given in 1922:

Tompkins County Pepper Relish.—Chop very fine two dozen each of red and green peppers and the same number of silver-skinned onions, not too large. Cover with boiling water and let stand 10 minutes, and drain. To the mixture add a quart of vinegar, four cups of sugar, four tablespoons of salt, and boil for five minutes. Store in glass jars and seal.

CAULIFLOWER Pickles.—Two cauliflowers broken up, one pint small onions, three medium sized red peppers. Dissolve one cup salt in water enough to cover the vegetables, and let stand over night, then drain, and steam till tender. Heat two quarts of vinegar with three level tablespoons of mustard (less if desired) until it boils, pour over vegetables, pack in jars, and seal while hot.

Uncooked Pickles

I read your request for recipes for pickles without cooking, and am sending you my recipe, which is quite a favorite with my family as well as my friends. I do not know any special name for it. Two quarts green tomatoes, $2\frac{1}{3}$ quart chopped onions, two large bunches celery, three green peppers, 1 lb. brown sugar, $\frac{1}{2}$ cup salt, one quart vinegar, $\frac{1}{2}$ lb. white mustard seed. I made this first, two years ago. I had only been keeping house a short time and had never made pickles before, so when I chopped the ingredients for this pickle I put everything

except the celery in a dish and put them through the food chopper just as they came, emptying them, after grinding into a gallon jar, juice and all. I then put on the sugar, vinegar, etc. Not until then did I realize that I should have drained off the juice. I didn't know what to do, so stirred it up and left it there until I should have an opportunity to ask some one about it. In a week or so I tasted it and found that it tasted good. I left it in that jar, in the cellarway, with a plate over it all Winter using it as I wanted it. The next year I drained off some of the juice, but was not particular to get it all off, as some think necessary. We like this pickle very much with any kind of pork.

For a plain sour cucumber pickle my mother's recipe is: one gallon vinegar, $\frac{1}{2}$ cup salt, $\frac{1}{2}$ cup mustard. MRS. D. J. M.

Uncooked Jackson Pickles

Take firm smooth green tomatoes, slice and sprinkle with cup of salt, let stand over night. In the morning pour clear cold water over them and drain at once. Be careful to drain all the water off so it will not weaken the vinegar. Then pack in jars in layers with white mustard seed, plenty of horseradish cut in small pieces or chopped, and small bits of green pepper, allowing about six peppers to each peck of tomatoes. Cover with cold cider vinegar, lay plate on the pickles, and the cloth over the jar, or they may be packed in smaller jars if preferred. This was a popular pickle in the good old days when nobody had reason to doubt the quality of cider vinegar.

MRS. W. B.

Sour Cucumber Pickles

One gallon vinegar, one cup sugar, one cup salt, one cup ground mustard. Thoroughly mix the ingredients and put in an open jar. Pick, wash and wipe the cucumbers and put them in the mixture. They will be ready to use in a few days, or they will keep indefinitely. Pickles can be taken out and others put in at any time. In the Spring they can be packed in jars, covered with the vinegar and sealed to keep them from the flies and gnats. Do not heat the vinegar. This recipe will make five gallons of pickles.

Thousand Island Pickles

Four quarts of peeled sliced cucumbers, one quart peeled sliced onions, one pint vinegar, three cups sugar, $1\frac{1}{2}$ tablespoons turmeric powder, two tablespoons flour, two teaspoons celery seed. Boil onions until tender, drain, and add the other ingredients; boil for five minutes, then seal in cans.

July 12 - Aug 2nd

Using the Winter Foods

Everyone welcomes new ways of serving the Winter supply of vegetables and canned goods, and the following may suggest something different.

Blackberries and Dumplings. — Our favorite method of using canned blackberries is with dumplings, and there are general exclamations of approval when we have them. Empty the canned berries into a kettle, bring to a boil, drop the dumplings in by the spoonful, cover and boil 10 to 15 minutes (depending on size of dumplings), without removing cover. Serve at once, either in individual dishes or on a platter or other large dish. Serve with milk or not as desired. If the berries are not very juicy it may be necessary to add more water, a cup to a quart can, or a half cup to a pint can, as the dumplings take up a great deal of juice. More sugar may be added if desired. Use your favorite dumpling recipe or try the following:

Two cups flour, two teaspoons baking powder, one-half teaspoon salt, one to 1½ cups thin sweet cream or part milk and part cream.

Green Peas and Dumplings make a dish fit for a king, but canned peas make a satisfactory substitute. Season peas well with salt, pepper and butter, adding more water if necessary, bring to a boil and proceed as with other dumplings.

Tomatoes and Dumplings are also a favorite with some and prepared as are peas and dumplings.

Tomato Soup. — This recipe for tomato soup was taken from "Dr. Chase's Recipe Book," many years ago: It is not only delicious but is easily and quickly prepared when one wants something hot and appetizing in a hurry. To my notion it is improved by using one cup less water and only one-half teaspoon soda:

To one pint canned tomatoes or four large fresh ones scalded, peeled and cooked until thoroughly soft, add one quart boiling water and when it boils one teaspoon soda. Stir well. When done foaming add immediately sweet milk one pint, salt and pepper to taste, and one tablespoon butter. When it boils again add eight or ten crackers rolled and serve hot.

Carrots are creamed, cooked with onions and pork, in stews and with roast meat. For the latter cut the carrots lengthwise and put into the oven or on stove with meat an hour before serving.

Cabbage is used in boiled dinners, for cold slaw, salad or merely shredded and boiled briskly 20 minutes with just sufficient water to keep from burning, and seasoned with salt, pepper and butter.

Onions are boiled, fried, creamed, used in stews, with carrots, etc. To cream onions cook with very little water until tender, add milk, and for each cup of milk one tablespoon of flour stirred smooth in a little milk. Season well with salt, pepper and butter. If a thicker cream sauce is desired add two tablespoons flour.

Meat Loaf. — One pound raw ground beef, one cup bread crumbs, one cup water, one cup milk, one medium-sized onion sliced or chopped, one small piece butter. Season with salt and pepper. Bake two hours. If any juice remains on it pour off and use for gravy.

EDNA M. NORTHRUP.

Pork and Apple Pie

Take a round deep dish, a tin basin will do. The bigger the family the bigger the dish. There were six in our family, eight including the help, so this took rather a large dish. Make a baking powder biscuit dough, roll it one-third to one-half inch thick. Line the well greased basin, let the edge all hang over. Now peel and slice in some nice pie apples, put some in and then three or four slices of fat salt pork, then more apples and more pork, until dish is full. A three-quart basin would use about one-third pound of pork. Now grate some nutmeg and add one cup of light colored molasses, one cup of water and sprinkle a little flour over and roll out a top crust. Put it on and turn the edges that hang over all up over the top, but do not have too much. Make some holes in top crust. Put in deep kettle and steam three hours. Turn out bottom up on big platter. It is an old-fashioned dessert, but good; a regular farmer's dish. This is a New England recipe.

O. M. E.

Some Requested Pickles

Chow Chow. — Three quarts of cucumbers, two quarts of green tomatoes, three quarts of cauliflower, two quarts of onions, one dozen small green peppers and half a dozen red peppers. Cut them up and let all stand in a weak brine overnight, and in the morning drain in a colander. Then scald them in vinegar and drain again and put in a stone jar. Make a paste with one cup of flour, 1 lb. of mustard, 1½ lbs. of sugar and a gallon of vinegar. Put in a kettle and boil, stirring often. Remove from the fire and add an ounce of turmeric, one ounce of white mustard seed and one ounce of black mustard seed. Pour over the vegetables at once and cover.

Piccalilli (small rule). — Twelve large tomatoes, two seeded sweet peppers, two onions, one pint cider vinegar, one cup sugar, one tablespoon salt, one teaspoon each of cinnamon and mustard, one-half teaspoon each of pepper and cloves. Boil slowly one hour and seal hot. If the tomatoes and onions are extra large, add a little more salt.

Spanish Pickle. — Wipe eight quarts of green tomatoes and slice thinly. Peel four good-sized white onions and slice also, then sprinkle alternate layers of tomatoes and onions with salt, using one cupful. Cover and let them stand over night. In the morning drain thoroughly, put into the scalding kettle and add one-half ounce each of whole cloves, allspice berries and peppercorns, one-half cup of brown mustard seed, 1 lb. of sugar and four finely chopped green peppers. Pour over vinegar enough to cover and heat gradually to the boiling point and let simmer 1½ hours. Store in a stone jar and cover closely.

Sliced Ripe Cucumber Pickle

Six ripe yellow cucumbers, ½ cup salt, 1½ cups onion, ½ cup hot red peppers, ¼ cup mustard seed, six tablespoons horseradish, two cups sugar, 1½ cups vinegar.

Wash cucumbers and slice very thin. There should be two quarts. Add salt, cover with water and let stand over night. Wash in several waters and drain thoroughly. Put onion and red peppers through food chopper, grate horseradish and add to cucumbers with remaining ingredients. Add more vinegar if necessary to cover the mixture. Boil 20 minutes and seal in jars. MRS. C. H. S.

Easy Pickles

I see that pickles seem to be the order of the day, and pass along my recipe: One-half cup sugar, one-half cup salt, one-half cup mustard. Mix to a paste, then stir mixture into one-half gallon of cold vinegar. Wash pickles thoroughly and add whenever convenient. This recipe is a godsend to people with a tiny pickle patch, since as few as 10 pickles may be added at a time after the vinegar mixture is put in a crock. Be sure to stir up occasionally.

MRS. H. J. T.

*
STILL another requested recipe is beet relish. Boil and skin beets, then chop fine. Wash and chop fine a head or more of cabbage. Mix together one quart chopped beet, one quart chopped cabbage, one cup grated horseradish, two cups sugar, one tablespoon salt, one teaspoon pepper, ¼ teaspoon cayenne, and about four cups vinegar. Can cold in sterilized jars and seal.

Vegetable Soup

One peck ripe tomatoes peeled and cut fine, two small heads cabbage, one dozen medium carrots, ½ peck onions, three heads of celery. Put these through meat chopper. One dozen ears corn cut from cob. One bunch parsley chopped fine. Mix all together, salt to taste, boil until carrots are tender, seal hot. If mixture seems dry add some water. This is very convenient to have on hand when making soup, or if a little meat, and gravy are left over a nice stew can be quickly assembled. Members of my family prefer it without corn; any ingredient may be omitted or others added. It keeps indefinitely.

COUNTRY CONTRIBUTOR

At this season, every mail brings us requests for recipes of pickles and preserves. Many ask that the recipes be sent by return mail—evidently materials are waiting. In the majority of cases we are asked to supply a recipe previously printed which was "the best we ever tried, but we have lost the recipe." We are always glad to help, but a card catalogue of recipes would save much delay. It need not even be one of the inexpensive cabinets sold in the shops; a shoe box, with pieces of pasteboard cut to fit, on which the clipped recipes are pasted, can be arranged alphabetically quite as readily and will be a great convenience. Following are some of the recipes that are asked for every season:

*
GREEN Tomato Pickle. — Slice four quarts of green tomatoes without peeling, and six large onions. Mix them together, and stir in one quart of vinegar, one cup brown sugar, a tablespoonful each of salt, pepper and mustard seed, and half tablespoonful each of ground cloves and allspice. Cook gently until tomatoes are soft, then put in jars and seal.

*
TOMATO Sweet Pickle. — Scald to remove skins. The yellow plum tomatoes are nice for this. Weigh, and prepare syrup as follows: For 8 lbs. fruit, use 4 lbs. brown sugar, one quart vinegar, and one cup of mixed whole spices, stick cinnamon, cassia buds, allspice and cloves, less cloves than of the other spices. Tie the spices in a bag, and boil with the vinegar and sugar. Skim well, and add the fruit. Cook 10 minutes, or until scalded and tender; try to avoid breaking the tomatoes. Skim out the fruit, put in jars, boil the syrup five minutes longer, then pour over the fruit. The following morning pour off the syrup, boil it, and pour over the fruit again. Do this three successive mornings, then seal.

*
SWEET Cucumber Pickles. — Wash cucumbers, pack closely in a jar, and pour over them boiling brine made with one cup of salt to one gallon of cucumbers, and water enough to cover. Let stand 24 hours, drain, wipe dry, and cover with weak vinegar, boiling hot. Drain, and cover with fresh vinegar, prepared to taste with spices and brown sugar. Boil the spiced vinegar five minutes, then add drained cucumbers, heat through, and then put the pickles, covered with the hot vinegar, in sealed jars.

*
MIXED Sweet Pickles. — Boil one gallon cucumbers, three cauliflower, two quarts onions, two quarts green beans, in one gallon vinegar diluted with one quart water and one handful of salt, until tender, but not too soft. Drain and place pickles in jars. Prepare one gallon vinegar, 1 lb. sugar, ½ lb. mixed pickling spices, bring to a boil, and boil five minutes. Pour hot vinegar over the pickles and seal the jars.

*
THE following recipe for green grape preserves was printed in August, 1921:

Choose firm, perfect grapes before they begin to turn. With a sharp knife cut in half and remove seeds, which come out easily. To one pound of prepared grapes add one pound of sugar and water enough to prevent scorching. Simmer slowly until grapes are a fine color and the syrup will jelly when tested. Put in small jars or jelly glasses and seal with paraffin.

m Preserved pumpkin

6 lbs of pumpkins peeled and cut in about 1 inch pieces
 3 lb sugar and 3 or 4 lemons sliced put lemons + sugar on pumpkin and let stand over night. Put on stove in morning and cook until pumpkin is tender, if there is too much syrup strain out pumpkin and add boil down juice.

Mango relish

though it be zero weather.
 We shall soon make some mango relish. They say it is very good. It may be different from yours. Chop fine 12 mangos, six red and six green, and six onions, medium sized. Pour over this boiling water, let stand five minutes, pour off and drain. Then add 1½ cups of vinegar, one cup of sugar, two tablespoons of salt, teaspoon each of cinnamon and cloves. Bring this to a boil, then set on back of stove and simmer 20 minutes; seal while hot.

F. A. H.

Tomato Relish.—Pick and cut fine one peck of green tomatoes, one quart of onions, one quart of green peppers. After this is cut add one-half cup of salt, drain in bag over night. In the morning add three quarts of vinegar, two cups of sugar, spices to taste. Boil and stir for 15 minutes, adding more syrup if needed. Can in glass or stone while hot. This is excellent for filling green peppers.

Spiced Beans.—Select beans in the early stage; string and leave whole. Boil slowly in one quart of water, one tablespoonful salt, for one hour. Remove and prepare a syrup of one quart of vinegar, one-half cup of sugar, spice, ginger and pepper, etc., to taste. Pour this syrup over the beans and seal.

Beet Chow Chow.—In the Fall beets are hard to cook, and many are left to waste on this account. Gather the beets, wash and grind to a pulp in your chopper. Cook until tender in clear water, then add vinegar and sugar as desired; seal hot. This is a rich Winter dainty. Removed from the pickle syrup and covered with salad dressing it is a dish worth trying.

Canned Beans.—String as for cooking; to each peck of beans add one cup salt, one cup sugar, one cup vinegar. Boil one hour and seal as any fruit. Before using freshen in water for 10 minutes, and cook in the usual way.

Mincemeat.—One quart green tomatoes, chopped; one cup of raisins, one cup chopped apple, one-half cup green corn. Cook with one pint water, one cup syrup, one teaspoon salt, ginger, nutmeg, etc., to taste. Cook for 15 minutes.

MRS. C. C. M.

on a cold plate.

For sweet cucumber pickles wash cucumbers and pack closely in jar, and pour over them boiling brine, one cup salt to one gallon cucumbers, dissolved in water enough to cover. Let stand 24 hours, drain, wipe dry, and cover with weak vinegar, boiling hot. Drain, then prepare fresh vinegar with mixed spices, mustard-seed, two green peppers, and brown sugar to taste. Boil the spiced vinegar five minutes, then add the drained cucumbers, heat through and then seal in jars. The sweet pickles will not keep long in open crocks.

Sliced Sweet Pickles. Sliced cucumbers, one quart vinegar, one cup sugar, tablespoon of cloves, tablespoon of cinnamon.



How Cucumber Slices are Cut

Cucumber Relish. Take slicing cucumbers; six good-sized ones will make a quart; slice and put in a crock, cover with salt and let stand over night; in morning drain, put in preserving kettle vinegar, sugar, cloves, cinnamon, until at boiling point, put in sliced cucumbers, boil up and can.

Pepper Sauce

Will you give me a recipe for making pepper sauce?

MRS. S. W. R.

Take two dozen large ripe peppers, remove the stems and most of the seeds; put them in a kettle with three sliced onions, two cloves of garlic, one teaspoon of salt, one pint of vinegar and one tablespoon of grated horseradish; boil together until the vegetables can be rubbed through a coarse sieve; return to the fire, add a pint of vinegar, one tablespoon of brown sugar, one teaspoon each of ground cloves, allspice and black pepper; boil five minutes; bottle and seal while hot.

or
uncooked mixed pickle

(green)

1 qt onions. 2 qts cucumbers. 2 qts tomatoes
 Cut in thin slices, then quarter. $\frac{1}{2}$ cup salt
 let stand over night, then drain.

1 qt vinegar 2 lbs brown sugar.

1 tablespoon tumeric

1 " " curry powder

1 " " celery seed, let all boil

When cold pour over pickles and stir
 every day for two weeks, then seal.

Sweet chopped pickle

4 qts green tomatoes, 1 large onion

4 peppers chop and scald all in vinegar
 and drain

Scald again in 8 cups sugar, 1 cup
 mustard seed, 1 tablespoon cloves

2 " " cinnamon
 and nearly enough vinegar to cover

Two Tomato Recipes

Ripe Tomato Pickle Without Vinegar.—Take one peck of ripe tomatoes, scald and remove the skins, and place a layer of tomatoes in the bottom of a jar. Sprinkle brown sugar over them, then another layer of tomatoes, more sugar, and so on until the jar is full. Tie a cloth over, and every other day for two weeks stir them well. They will make their own vinegar and be ready for use in three or four weeks.

Ripe Tomato Jam.—Scald and peel ripe tomatoes, take out all seeds, put in a granite kettle with half a pound of sugar to each pound of prepared tomatoes. Boil two lemons soft, remove seeds, and mash fine. Add to the tomatoes; boil slowly mashing to a smooth mass. When thick pour in glass jars and seal. This is fine.
 MRS. G. N.

Crandall pickle

4 qts cabbage (chopped fine)

2 " green tomatoes (chopped)

1 pt onion

1 cup pepper stand in

salt over night drain, then scald with boiling water when cool drain, then add

2 lb sugar 1 1/2 tablespoon mustard.

2 qt vinegar 2 " ginger

1 qt celery seed 1 " cinnamon And +
 1 lemon to taste seal

Syrups for Canned Fruits

Thin Syrup—One and a half quarts sugar and one quart water. Heat to the boiling point. This may be used for apples, peaches and pears, or with any sweet fruit, and with those to which more sugar will be added in preparation for the table.

Medium Thin Syrup—One and a half quarts sugar and one quart water, and boil two or three minutes, or until solution begins to be syrupy. This gives a density suitable for high-grade fruits for table sauce.

Medium Thick Syrup—One and a half quarts sugar and one quart water, and boil six to eight minutes, or until it piles up on the edge of a spoon when poured from it. This gives a syrup of concentration suitable for strawberries and other fruits, where a thick syrup is desired.

Thick Syrup—One and a half quarts sugar and one quart water, and boil eight to twelve minutes, or until it forms a very soft ball. This gives a syrup of great density and may be used for preserves.

Berries, Cherries, etc.

Can fresh, sound berries the same day that they are picked. Remove hulls or stems, if any. Place in strainer or colander and cleanse by pouring water over berries. Pack closely in jars without crushing. Pour hot syrup over to nearly fill jar. Place rubber seal top on glass jar, and partially seal. Sterilize about 15 minutes in hot-water bath.

Strawberries

Can fresh, sound strawberries on the same day that they are picked. Remove hulls. Place in strainer or colander and cleanse by pouring water over berries. Pack closely in jars without crushing. Pour hot syrup over fruit to nearly fill jar. Place rubber seal top on glass jar and partially seal. Sterilize 15 minutes in hot-water bath.

Citron Recipes

The following is a recipe for citron preserves I learned to make when a little girl. I am now 74 years old.

Citron Preserves—Cut citrons in $\frac{1}{2}$ -in. slices through the middle. It is all good but seeds; hold to light and you can see the white seeds. Pare and with pointed knife pick out seeds, cut in small pieces and boil in water until soft. Then drain off the water and for 5 lbs. citron add 5 lbs. sugar, juice of one lemon. Put in water to wet sugar well and cook until preserved through. Some add raisins if you can get whole ones, for seeded ones make it dark. This will not be bitter.

Citron Pickles—Cook in salt and water until soft, then put in sweetened spiced vinegar until cooked through.

n.m.h.

Lade

... pounds, six



First Prize . . . \$150

MAMMY'S FRUIT ROLL
Mrs. J. Edward Thomasson
Hilton Village, Va.

Sift 2 cups flour, $\frac{1}{4}$ teaspoon salt, 4 teaspoons baking powder. Rub in 2 tablespoons shortening. Mix to light dough with $\frac{1}{4}$ cup milk. Roll $\frac{1}{8}$ inch thick. Brush with 1 tablespoon melted butter and sprinkle with mixture of 2 cups apples pared and sliced fine, $\frac{1}{4}$ cup seeded raisins, 1 tablespoon sugar, 1 teaspoon cinnamon. Roll like jelly roll. Moisten edges and pinch together. Place in greased baking dish (one slightly larger than the roll is best) and cover with mixture of $\frac{1}{4}$ cup Beer Rabbit Gold Label Molasses, 1 cup water, 2 tablespoons butter, $\frac{1}{4}$ teaspoon nutmeg. Bake in moderate oven (350° F.) 35 to 40 minutes. Baste frequently. Serve with cream.

Second Prize . . . \$100

PEACH CAKE
Mrs. Sarah Chase
Jonesville, Michigan

Sift 2 cups flour with 2 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ cup sugar. Mix 1 beaten egg with 3 tablespoons melted butter (not too hot); add $\frac{1}{2}$ cup Beer Rabbit Gold Label Molasses and $\frac{1}{4}$ cup sweet milk. Gradually add molasses mixture to dry mixture, stirring gently until batter is smooth. Add 1 teaspoon vanilla and scant $\frac{1}{2}$ teaspoon almond extract. Spread in pan. Arrange sliced canned peaches on top, pressing slightly into dough. Sprinkle with 3 teaspoons granulated sugar mixed with $\frac{1}{2}$ teaspoon cinnamon. Bake in moderate oven (350° F.). Serve hot with cream or pudding sauce.



have severna names.

WE ARE asked to repeat the recipe for sweet apple conserve, which we gave about seven years ago. It calls for 1 lb. figs, 1 lb. raisins, 3 lbs. sweet apples pared and cored, $3\frac{1}{2}$ lbs. sugar. Cook apples till tender, mash with a spoon, or press through potato ricer. The apples should have just enough water to prevent scorching. Chop raisins and figs, and add to apples also the sugar, then cook carefully. Stir frequently, as the conserve will scorch easily. If desired, double quantity of raisins may be used, and figs omitted. Chopped walnuts are sometimes added, about one cup. This is an excellent filling for sandwiches or layer cakes.

*

July

4-31

4-31
-7 Aug.

- Aug 7th

two weeks
- Aug 7

- Aug 9, 21

- 8!
7 Aug

- 8/

24-36
31 - Aug

24-31

July
25 - Aug 1

- Aug 14

Clam Chowder

57

100 clams

3 qts carrots

2 " onions

1 $\frac{1}{4}$ peck Potatoes

2 heads of cabbage

2 bunches celery

1 " parsley

3 qts tomatoes

$\frac{3}{4}$ lb salt Pork liquid 2 hours

add potatoes + clams

1/4 vaniuele flavor

1/4 black pepper

salt to taste

dice the pork and
fry until brown

add the onions
brown but pork

and all in

brown but pork

and all in

brown but pork



FRITTERS WITH A FUTURE

1 cup flour $\frac{1}{2}$ teaspoon salt
 1 teaspoon baking powder 1 egg (beaten)
 3 apples, pared, cored and sliced 1 teaspoon lemon juice
 thin cross-wise $\frac{1}{2}$ cup milk 1 tablespoon melted Crisco
 Mix and sift flour, baking powder and salt. Add egg beaten with milk. Mix well, stir in melted Crisco and lemon juice, then fold in apples. Drop by slices into deep hot Crisco (360° to 375° F. or when inch cube of bread browns in 60 seconds). Fry to golden brown (about 2 minutes). Drain on unglazed paper. Dust with powdered sugar to serve as a dessert. Serve plain with meat. Other fruit and berries (the juice is used instead of milk) can be substituted. You can omit the sugar and use cooked left-over vegetables with the same batter. There's no end to the things this batter will "dress up."

ALL MEASUREMENTS LEVEL—Recipes tested and approved by Good Housekeeping Institute. Crisco is the registered trade-mark of a shortening manufactured by the Procter and Gamble Co.

Vegetable Chowder

One cup potato dice—or more
 One-fourth cup minced onion
 Two cups hot water
 Cooking time: ten minutes briskly
 One cup string beans, fresh cooked
 (or canned)
 One cup corn cut from cob (or
 canned)
 Two or three tablespoons butter
 One tablespoon flour
 Two cups whole milk, or evaporated
 milk diluted half and half with
 water
 Cooking time: five minutes gently
 One tablespoon minced green pepper
 One tablespoon minced carrot
 Three-fourths teaspoon salt, or more
 One-eighth teaspoon paprika
 Simmering time: five to ten min-
 utes

\$10 DAILY FOR FAVORITE RECIPE

By NANCY DORRIS.

New Peach Cake.

One-third cup melted butter
 One cup sugar
 Two eggs
 One and one-half cups sifted pre-
 pared flour
 One-half teaspoon vanilla
 One cup fresh fine peaches cut
 very small
 Oven temperature: 325 degrees F.
 Baking time: forty minutes or
 until done
 Whipped cream to cover
 Sliced, sugared peaches (optional)
 Servings: eight

Cream the sugar with the butter; add eggs and beat well. Then fold in the sifted flour and peaches—vanilla alternately. Pour batter into a deep buttered glass baking dish (like a pie dish) and bake in a moderately slow oven forty-five minutes or until a cake tester comes away clean. Let get cold. Cover cake with whipped cream, or whipped cream and sliced sugared peaches. Serve generous portions with coffee.

A recipe all her own which
 pleases every one.

Carrot pudding

2 cups mashed carrots cooked + cold

~~flour~~
 2 " flour
 2 " Chopped suet
 2 " Brown sugar
 1 cup raisins +
 currants. 1 tea-
 spoon cinnamon
 1/2 cloves + nutmeg
 pinch salt
 Boil 2 1/2 hours

of salt. Add the crumbs and a cup and two tablespoons of molasses, into which you have mixed three and one-half teaspoons of soda. Stir in half a cup of raisins and the milk in which the crumbs were soaked. Now butter some large baking powder tins, fill them three-quarters full and put on the covers. This recipe should make about five loaves, depending of course upon the size of your tins. Put the tins in a pot of boiling water and steam for three hours.

The crumbs are an innovation of Miss Treen's. She says they give the bread a fine, even grain and make it easier to slice. Most people just butter their brown bread. But at the Kitchen they serve whipped cream with it, putting it on top of the bread like jam. Try it both ways to see which you like better. And when you whip the cream sweeten it slightly.

Some night "friend husband" might like to prepare a New England dish himself. Years ago the Nantucket firemen cooked pork chops every Tuesday in the firehouse, and they were so good that everyone on the Cape heard about them and all the housewives learned to cook "fireman's supper." You trim the chops and put a little fat in the frying pan and brown them slowly on both sides. Then cover them thickly with raw sliced onions and potatoes, and season well. Fill the frying pan with milk or hot water. Cover tightly and simmer slowly, in the oven or on top of the stove, until the potatoes are soft (about half an hour). If you happen to have some macaroni au gratin on hand use that instead of the potatoes. The chops will be so nice and tender, and the vegetables so tastily blended, that you'll think it's the best of all the simple dishes you ever ate.

Suppers, as you may have gathered, are served more frequently at the Kitchen than six-o'clock dinners. That is an old New England custom, and a good one too. Old-fashioned people go to bed early, and you can't sleep well on a full stomach.

A VERY nice supper dish is Corn Pudding, served not as a dessert but as a vegetable. Miss Treen says they mix a can of corn with a cup of bread crumbs, a tablespoon of sugar, two teaspoons of salt and a little pepper. They add four well-beaten eggs and then stir into the mixture a quart of hot milk. Cook in a casserole for about an hour in a slow oven, 300 degrees Fahrenheit. And be sure you stand the casserole in a pan of water. Test as for other custard dishes, and serve at once.

One night a week they have a New England Boiled Dinner at the Kitchen.

"We buy the best fancy brisket beef," says Miss Treen. "And we're sure it is well corned. We wash it and place it in a good-sized cooking pot. Then pour on cold water just to cover and bring slowly to a boil. Let it boil five minutes. Then remove the scum, reduce the heat and cook slowly until tender.

"The old-fashioned method of cooking the vegetables is to put them all in the same pot with the meat. Turnips first. Then carrots. A little later, the cabbage. And last of all the potatoes. We think, though, that the cabbage is very much better if it is cooked separately. We take some of the stock in which the meat is cooking and put it in another pot. Then we cut our cabbage rather small and cook it about fifteen minutes.

"To serve, place the whole piece of meat in the center of a large platter and arrange

the vegetables around it. Mustard pickles are good with a boiled dinner, or horseradish is a wonderful appetizer. Our Horseradish is perfectly delicious. We whip half a cup of sour cream with a teaspoon of salt and a teaspoon of sugar. Then we beat in half a cup of grated horseradish."

If you are planning to serve your corned beef cold, with baked beans, you should let it cool in the stock. And when you take it out cover it with waxed paper and put a weight on top, so that it will become firm and slice nicely.

The day after New Englanders have a boiled dinner they always have Browned Hash. And here is how they make it: They chop a cup of cold corned beef and a cup of boiled potatoes—not too fine or the hash would be mushy. They add a tablespoon of minced onion and fry in a little fat for about three minutes, or until it's golden brown. Mustn't ever let an onion get black and singed! Add five tablespoons of milk, mix everything together and bake in a greased pan for about half an hour in a hot oven, 400 degrees Fahrenheit. Dropped eggs are good on baked hash, and New Englanders are so fond of eggs they serve them whenever they get a chance. Sliced beets are good, too. Or coleslaw.

ANOTHER New England stand-by is fish. You've probably heard that people in Massachusetts simply worship the cod. It's a terribly plain and homely fish. And the very nicest Fish Balls are made from cod that comes in a package. Try them on Sunday with your baked beans. And to make them especially nice mix them up Saturday night. Mash three potatoes and moisten half a box of shredded codfish in water. Drain the fish well and beat it up with the potatoes, a well-beaten egg, a few tablespoons of melted butter and some seasoning. Beat it until it is light and fluffy. Then cover it and let it stand overnight. In the morning make little cakes and fry them on both sides in hot fat.

In these days of frozen fish you can make yourself a Chowder just as good as they make in Provincetown. So if you like fish and enjoyed your little fish balls, get four pounds of haddock and simmer it slowly, with enough water to cover, until the flesh separates from the bones—about twenty minutes. When it is cool enough to handle remove the skin and all the horrid little bones. And be sure you save the water to add to the chowder. Boil four potatoes; cut in cubes. Don't let them get too soft. Cook two sliced onions in melted butter. Thicken a pint or more of milk by creaming together a tablespoon of flour with a tablespoon of butter, stirring it in until the milk thickens. Then season with salt and pepper. Add the fish, potatoes and onions, and simmer slowly until everything is beautifully blended.

THE New England Kitchen is something of a tradition in Boston. It's a unique eating place at the foot of historic Beacon Hill. Simple and homely, it smells like a New England kitchen ought to smell—of cookies and pies and homemade bread. Everything is spotlessly clean and the atmosphere restful and pleasant. When I went there and asked Miss Daisy B. Treen how to bake beans and cook brown bread, she was nice as nice can be. She didn't stop at Saturday-night supper either, but told me how to cook a New England boiled dinner and use up the left-overs in the most scrumptious fashion.

Perhaps next Saturday you would like to give the family a Boston Baked Bean supper. First you must remember to get a quart of dried pea beans. And be sure you have half a pound of salt pork on hand. On Friday night you put the beans to soak in cold water. In the morning pour the water off, cover with fresh water and bring them slowly to a boil. Simmer them until you can blow the skins open, or about half an hour. Then drain.

Now, of course, you must have a bean pot, a brown earthen bean pot. Put a medium-sized onion in the bottom—peeled but not sliced—and pour the beans over it. Score half a pound of pork and force it down until it just shows at the top of the pot. Add half a cup of molasses, a tablespoon of salt, a teaspoon of mustard and enough hot water to fill the pot. The pork should protrude a little above the water line so that it can brown nicely. Then cook the beans in a moderate oven—275 to 300 degrees—for about eight hours. The nice thing about them is that you can leave them in an hour or two longer if it isn't convenient to take them out when the eight hours are up. The juice should bubble at the top of the pot all day. When it boils away add more.

Serve the beans as the Pilgrims did—in the pot. Fragrant and steaming. Brown and mealy. And hot as hot can be. With them you should have Boston brown bread. Fish cakes, if you like, or cold roast ham. With piccalilli or chutney on the side.

If you would like to try the Kitchen's famous Brown Bread, put a cup of bread crumbs in three and one-half cups of milk. After they have soaked for a few hours rub the crumbs through a sieve. Sift together two cups of corn meal, one and one-fourth cups of rye flour, one and one-half cups of graham with two and one-fourth teaspoons

It may be a bit late for this "jelly-making," but at least we are still clearing up a splat of fruit juice from the place where we hung the jelly bag to drain, and now I am plaining about it. Where to hang it is a new problem every year with lots of us, in the house, and who be the lesser-by who happens in the day we are draining the jelly? The happy thought came when a discarded milk strainer was taking up valuable space in the kitchen. Why not make it continue to do duty, thought I, and it does, and does it beautifully. A thickness or two of cheesecloth pinned over the top with clothespins, not so tight but what the whole amount to be strained can be put in at once, the small end of the strainer placed over the pan in which the juice is to be cooked, and you have as efficient an arrangement as any could wish. There is no more worry in my house as to where to put the draining thing.

Thoughts of Fall

Heavy rains are speeding the crops on to the harvest and threshing will soon be done, I expect. That and silo filling are two big jobs for the farmer and for his wife as well. In some communities the men go home to their meals but here they stay at each place for dinner at noon. One does not mind it when there is no big supper to prepare for them at night. The men seem to enjoy the social hour at the table fully as much as they do the hearty food which farm wives know so well how to serve, and the work of the afternoon is started sooner than if all the men had scattered to their homes to eat.

Since we have been working our own farm alone, the men are here only one or two days, and it is not so much of a problem to serve a good dinner as it was when they were here several days at a time. We always prepare plenty of potatoes, meat, two vegetables, one cooked, one raw, bread and butter, pickles or relish, pie, cookies or fried cakes, and cheese, also hot coffee. Homemade brown bread, served warm, is especially liked, and this is the way I make it:

For one good-sized loaf, two cups sour milk, one beaten egg, one tablespoon melted lard, one teaspoon salt, two large tablespoons brown sugar, one-half cup white flour sifted with two teaspoons soda, one-fourth cup cornmeal, two to three cups graham flour, one cup seedless raisins. The raisins may be omitted, nuts may be added. Pour into greased bread tin, let rise 15 minutes, bake one hour in moderate oven. Many have asked for my brown bread recipe and it is very good. It makes delicious sandwiches for the school lunch box, too.

A roast is the easiest way to serve meat for the men. I like the pork shoulder roasts best, as they bake so quickly. Rub thoroughly with salt, pepper and a bit of sage before placing in the oven. I put plenty of water in the pan, too, as I haven't a regular roasting pan. This may be partially or wholly cooked the day before, and warmed in the oven before slicing onto the platters. I like to make the cookies and pies the previous day, too, if possible. The following have proved to be very satisfying "menus" for hungry men, and are easily

varied to suit the season, or the supply of vegetables and fruit on hand.

Boiled potatoes, roast meat, corn on the cob or succotash, fresh tomatoes, beet pickles, bread and butter, apple pie, cheese, molasses cookies, coffee.

And this one: Boiled potatoes, meat loaf, hot baked beans, cabbage salad, chili sauce, bread and butter, pumpkin pie, cheese, sugar cookies or fried cakes, coffee.

Cucumbers sliced in vinegar are sometimes served, also escalloped tomatoes or Spanish rice. Peach pie is good for a change, and last year I served peach shortcake, which quickly disappeared. Apple pie seems to be the prime favorite, however. What the men want is good hearty food served in large quantities without flourishes.

The meat loaf mentioned above is made easily and can be prepared the day before. I use five or six pounds of ham-burg, one large onion chopped fine, two cups bread crumbs, salt and pepper to taste, and mix thoroughly with hot water.

Some prefer it without the onion, some use an egg or two to "hold it together," others like tomato sauce poured over it just before baking. But we like it best the way I fix it. Bake it in dripping pan for an hour or two, until nice and brown. If it is quite "sloppy" with liquid, there will be more foundation for good gravy.

Milk Candies

PART I.

To make these candies in large quantities, use pounds of sugar and pints of milk instead of cups and double the other ingredients.

Caramels cut easier if after marking them in squares, they are taken from the tin, then cut with a long sharp knife, using the full length of the knife. Let them stand about three hours, then wrap in paraffin paper.

In cooking fudges, wipe down the sides of the pan with a damp cloth on a silver fork to prevent its being grainy or sugary, and do not stir while it is cooking. Let the mixture cool a little after removing from the fire before beating for a smooth product.

Orange Cocoanut Fudge.—Four cups white sugar, two cups milk, one tablespoon butter, two teaspoons grated orange rind, one cup grated cocoanut. Dissolve sugar in milk; cook to soft-ball stage; add butter and orange rind; remove from fire; let cool five minutes; beat until creamy, add cocoanut and pour into a buttered pan. When cool cut into squares.

Maple Nut Creams.—Dissolve 1 lb. maple sugar in one cup milk; cook until it forms a soft ball in cold water. Beat until it shows signs of creaming; add $\frac{1}{2}$ cup butternut meats quickly and pour into buttered tin. One must work rapidly as this thickens quickly.

Chocolate Cocoanut Fudge.—Two cups white sugar, one cup brown sugar, two cups milk, two squares grated chocolate, pinch of soda, one teaspoon vanilla, two teaspoons butter, two-thirds cup grated cocoanut. Dissolve sugar and soda in milk, add chocolate and cook to soft-ball stage; add butter and vanilla. Let cool a few minutes; beat until creamy; add cocoanut; beat thoroughly and pour into buttered pan.

Marble Fudge.—This requires two people to finish, one to heat each kind. Ingredients needed are three cups granulated sugar, three-eighths cup corn syrup, $\frac{1}{4}$ cups milk, three tablespoons butter (for a richer fudge use half cream), three squares chocolate, $\frac{1}{2}$ teaspoons vanilla. Dissolve sugar in syrup and milk and cook to soft-ball stage (236 degrees). Remove from fire; add butter and vanilla. Pour one-half of mixture over melted chocolate. Let it cool a little. Then beat both mixtures until creamy. Put a little of each kind at a time in a buttered pan to give a marbled effect. When nearly cold cut into cubes.

Marshmallow Fudge.—Four cups granulated sugar, two cups rich milk, one-fourth teaspoon salt, one-fourth cup butter, four squares chocolate, two teaspoons vanilla, $\frac{1}{2}$ lb. marshmallows. Dissolve sugar in milk over a slow fire. When mixture boils, wash down sides of pan with a damp cloth on a fork, to prevent its sugaring. Cook without stirring to soft-ball stage (236 degrees). Add butter, salt and chocolate, and let it boil up, then remove from fire. Let cool a little, then add vanilla and beat until creamy. Pour half in a buttered pan, then cover it quickly with halves of marshmallows and pour the rest of the fudge over the marshmallows. A quicker way, but the finished fudge is not as attractive, is to add the marshmallows and vanilla to the fudge as soon as removed from the fire, and beat until fudge is creamy.

Raisin Penuche.—Melt two tablespoons of butter in saucepan; add $1\frac{1}{2}$ cups brown sugar, a few grains of soda, $1\frac{1}{2}$ cups white sugar and one cup rich milk. Heat slowly while sugar dissolves. Cook to soft-ball stage. Cool five minutes; add one-half teaspoon vanilla, a few grains of salt and beat until creamy, then add one-half cup chopped raisins and one-half cup chopped nutmeats. Turn into buttered pan. Cut in squares.

Coconut Orange Loaf.—Four cups white sugar, two cups milk, one-fourth

cup light corn syrup, one-third cup butter, $1\frac{1}{2}$ cups cocoanut, $2\frac{1}{2}$ teaspoons grated orange rind. Combine sugar, milk and syrup; cook slowly till sugar is dissolved. Cook to soft-ball stage (236 degrees); add butter, orange rind and cocoanut. Let it stand until lukewarm. Beat until thick and creamy. Pour into buttered platter and knead smooth, then form into small loaves about $1\frac{1}{4}$ inches in diameter. Roll in cocoanut. Let stand several hours. Then cut in slices. Slices can be wrapped in paraffin paper.

Raisin and Nut Loaf.—Two cups white sugar, one cup whole milk, one cup raisins, one cup nut meats; hickorynuts or pecans are best. Dissolve sugar in milk and cook until it hairs; remove from the fire and beat hard. Just before it sugars add nuts and raisins. Form into a loaf, wrap in a damp cloth and leave until it hardens. Cut in slices when desired. This keeps well. Dates or figs can be used instead of raisins or the three fruits combined are good.

Chocolate Pralines.—Brown one cup granulated sugar in a saucepan; add one-half cup hot milk and stir until dissolved. Add three cups granulated sugar and $1\frac{1}{2}$ cups cream. Cook to soft-ball stage (236 degrees). Add two squares of melted chocolate and one teaspoon vanilla. Beat until creamy; add three cups pecan meats and beat until thick enough to hold its shape, then drop by spoon on waxed paper.

Burnt Orange Fudge.—One-fourth cup white sugar, three-fourths cup hot milk, two cups white sugar, pinch of salt, one-half cup cream (or one-half cup milk, one tablespoon butter), one teaspoon grated orange rind, three-fourths cup nut meats. Brown the half cup sugar in a saucepan; add three-fourths cup hot milk, and stir until it is dissolved. Add rest of sugar and milk, and cook to soft-ball stage. Add a few grains of salt and orange rind; beat until it begins to cream, then add nut meats and pour into a buttered pan. When cool, cut in squares.

MARY EBDYNS.

Lemon Syrup

The grated rind and juice of three large or four small lemons, two cups of sugar, two cups of water. Boil 12 minutes. Keep in a cold place and when lemonade is needed add two tablespoons to a glass of water, more or less according to taste.

A. E. V.

Let Me Walk With the Man in the Road

'Tis only a half truth the poet has sung
Of the "house by the side of the way."
Our Master had neither a house nor a home.
But He walked with the crowd day by day.
And I think, when I read of the poor
desire
That a house by the road would be good;
But service is found in its tenderest form
When we walk with the crowd in the road.

So I say, let me walk with the men in the road.
Let me seek out the burdens that crush,
Let me speak a kind word of good cheer
to the weak
Who are falling behind in the rush.
There are wounds to be healed, there are
breaks we must mend.
There's a cup of cold water to give;
And the man in the road by the side of his friend
Is the man who has learned to live.

Then tell me no more of the house by the road,
There is only one place I can live—
It's there with the men who are toiling along.
Who are needing the cheer I can give,
It is pleasant to live in the house by the way
And be a friend, as the poet has said;
But the Master is bidding us: "Bear ye their load.

For your rest waiteth yonder ahead."
I could not remain in the house by the road,
And watch as the toilers go on.
Their faces besmeared with pain and with sin.
So burdened their strength nearly gone,
I'll go to their side, I'll speak in good cheer.
I'll help them to carry their load;
And I'll smile at the man in the house by the way.
As I walk with the crowd in the road.

Out there in the road that goes by the house
Where the poet is singing his song,
I'll walk and I'll work midst the heat of the day.
And I'll help failing brothers along—
Too busy to live in the house by the way,
Too happy for such an abode.
And my heart sings its praise to the Master of all,
Who is helping me serve in the road.
—Walter J. Gresham.

it Pi

Cranberry Conser

Combine 2 lbs. of cranberries from and gratings of two oranges, six lemons, one cup of water, one cup of raisins, and six cups of sugar. Boil, stirring often, until it begins to be O. Then add $\frac{1}{2}$ cup of walnut meats, cook, stirring constantly, until the berries jellies. Pour into hot, ste. glasses, and when cold cover with paraffin.

Mincemeat from Farm Cooks

Three pints of meat (chopped fine), five pints of chopped apple, one pint of molasses, one pint of vinegar, one pint of cider, one pint chopped suet or butter, two pints chopped raisins, five pints sugar, one pint boiled cider, two tablespoons of cinnamon, two tablespoons of cloves, two tablespoons of nutmeg, one tablespoon of salt, one tablespoon of black pepper (scant measure), two or three pints of the liquor in which meat was cooked. Mix well and cook slowly several hours. Can while hot and seal with melted butter or suet. This rule has been used for years in a family of good cooks.

Three pounds meat (beef) boiled and put through food chopper. Add one heaping teaspoon salt, $1\frac{1}{2}$ pecks of tart apples, pared, cored and chopped in a wooden bowl the apples turn dark if put through the chopper), 2 lbs. small seedless raisins, 3 lbs. light brown sugar, one heaping teaspoon cinnamon, half teaspoon ground cloves, half nutmeg grated, one large glass jelly (grape or currant), one quart canned cherries, one pint canned strawberries, two quarts currant juice. Put all these ingredients together, let stand over night in cool place, then place on back of range. Let heat slowly, stirring often. When heated well, allow it to cook for three or four hours. Seal hot in pint cans. This rule will fill 15 pints.

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around the kitchen copying them down. Only he never sings a recipe out the same way twice. Anyhow, his lady fingers won a Mardi Gras prize in New Orleans in 1898 and several firsts at the great annual fair in Knoxville, Tennessee; so your reporter chased him around, and here's what I heard:

Fo' dozen we make, suh—fo' dozen, an' you'll take

Seven yaigs 'n'
a cup o' sifted flour 'n'
a saltspoonful ob salt 'n'
a teaspoonful ob vanilline 'n'
a cup of sweetnin' 'n'
a teaspoonful ob bakin' powdah.

And here's what it appeared to me he did. He beat the egg whites stiff and added the "sweetnin'" (granulated sugar) slowly. Then he folded in the egg yolks with the baking powder and salt, added the vanilla, sifted in the flour, stirred it all for a while—gently. Then he pressed all the goo through what Mrs. Downey said was a pastry tube, into a size and shape he figured matched ladies' fingers, but his models must have been ladies who moved pianos for a living. He put them on brown paper, sprinkled them with powdered sugar, and baked them slightly less than ten minutes in an oven, 350 degrees.

(Continued on page 30)



SHORT-CUT FUDGE

3 squares unsweetened chocolate 1 tablespoon vanilla
 1 1/2 cups (1 can) Eagle Brand Condensed Milk 2 cups confectioners' sugar
 Milk 1/2 cup chopped peanuts or other nuts
 1 1/2 tablespoons butter 1/2 cup chopped dates

Melt chocolate in a double boiler. Add Eagle Brand Condensed Milk and cook five minutes, stirring occasionally, until mixture thickens. Remove from fire, add butter and vanilla, stir in confectioners' sugar. Fold in chopped nuts and dates. Pour into a shallow buttered pan. Chill. Cut in squares for serving.

January 16, 1932

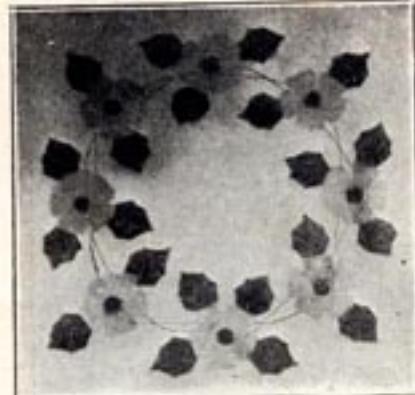
Hot Meals for Winter Days

We hear a whole lot about farm relief, but the best help I know about is a good nourishing meal made from the things we have on the farm, with as few additions as possible. No matter how bad things are we all feel better after a nice hot meal. The favorite one with our folks is the following: Escalloped potatoes, baked squash, rolls, baked apples and tea. I make the potatoes from alternate layers of sliced raw potatoes, dry bread crumbs, onions to taste and all seasoned well with salt and pepper. Then add hot milk to cover and dot the top with butter or lay on a few strips of bacon or thin slices of fresh pork. Bake for about two hours, or longer if a large dish is used. Baked apples are nice if pared and the core removed without breaking the apple apart. Then fill the center with brown sugar and sprinkle with nutmeg and a bit of butter, and put a little water in the bottom of the dish. Bake in a moderate oven until tender. If whipped cream is available it adds to the dish, but apples are very good without. The rolls are ordinary raised biscuits and may be varied in several ways. The yeast companies spend considerable money on booklets with detailed directions for making all kinds of rolls and bread, and it would pay anyone to study them. You will notice this meal is all prepared in the oven. It is nice to have when the top of the stove is needed for something else. The potatoes will keep hot a long time, so they may be made first and put aside until the rest is baked. Sometimes I add canned corn or peas or beans, or freshened codfish, to the potatoes.

Another meal we all like is mashed potatoes, baked eggs, carrot and macaroni salad, milk gravy, tapioca pudding and tea or coffee. The salad is made from cold cooked macaroni or spaghetti and

L. G. A. 27

Patchwork Pattern



Wild Rose Wreath.—This applique pattern is most beautiful. It is made with pink for the rose petals, yellow centers with black French knots, and green for the leaves. This pattern is very easy to make. Price of pattern 15 cents. The little quilt pattern catalog is 15 cents. Send orders to Pattern Department, The Rural New-Yorker, New York.

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For Quick Pancakes

All agree that the prepared pancake flour now on sale is very convenient and makes delicious cakes. However, the farm wife still enjoys the old-fashioned buttermilk pancakes. It is a simple matter to combine dry ingredients in quantity and have a convenient ready-to-use texture for your own favorite cake.

We prefer graham or whole wheat cakes, and this is our basic mixture for use with buttermilk: Sift together, two or three times, six cups of flour, six teaspoons baking powder, six teaspoons soda, three teaspoons salt and three tablespoons sugar. Add three cups of graham or whole wheat flour, unsifted, and mix well. The use of a wire whisk will insure thorough mixing. Other flours can be added if desired, keeping the same proportions. In mixing the batter, use three-fourths cup of buttermilk or sour milk for each cup of prepared flour. A beaten egg may be added, but is not necessary.

Mrs. H. B.



PHOTO BY W. H. MORST STUDIOS, INC.

Apricot jelly lends an unusual and colorful touch to this angel-cake dessert.

Tasty Dishes From Dried Fruits

By DORIS W. McCRAY

FORWARD-THINKING hostesses now serve the dried delicacies prepared in many new and attractive ways, not as substitutes for something else, not only for economy's sake, but for the good taste that is hidden in these fruits prepared by the oldest preserving method known to mankind.

It is true, nevertheless, that dried fruits are economy fruits. For instance, dried peaches average thirty-eight halves to the pound. Prunes, of course, run from twenty to the pound to a hundred. Nowadays those prunes that are sold in cartons are sold in three sizes, large, medium and small. Large average forty-fifty to a pound; medium average fifty-sixty to sixty-seventy to a pound; and small average seventy-eighty to a pound. And the cost of a pound of any of these dried fruits is never high. The progress made by growers and packers in perfecting them has made them increasingly welcome.

There follows a group of distinctly different recipes which will appeal to those who enjoy providing for their families something out of the ordinary.

Mixed-Fruit Cocktail

2 Cupfuls of Prunes	1 Cupful of Dried Apricots (Soaked, not Cooked)
2 Oranges	Juice of Half a Lemon
1/2 Cupful of Seedless Raisins	

BOIL prunes gently for one hour and allow water to evaporate entirely. Remove pits and cut prunes in slices. Remove sections from oranges and leave

them whole, or if very large cut in two. Wash raisins in hot water, drain and cool. Slice apricots. Combine fruits and use liquid from apricots with the lemon juice for sirup. Chill before serving. Serves eight.

Fig-Apple Pie

1 Cupful of Dried Figs	1/4 Teaspoonful of Cinnamon
3 Apples	Few Grains Salt
1/2 Cupful of Sugar	1 Tablespoonful of Butter

BOIL figs five minutes, drain and slice. Pare, quarter and core apples. Slice the apples and place half of them in the bottom of a pastry-lined pie pan, cover with figs, then with remaining apples. Add sugar, sprinkle with cinnamon, salt, and dot with butter. Cover with a top crust and bake in a hot oven—425° F., for one hour or until the pie is done.

California Tongue

1 Fresh Tongue	1 Cupful of Seedless Raisins
1/2 Cupful of Salad Oil	3 Cupfuls of Tomatoes (Solid Pack)
1 1/2 Cupfuls of Chopped Onion	1/2 Cupful of Sliced Green Stuffed Olives
1 Clove of Garlic	1 1/2 Teaspoonfuls of Salt
1/2 Cupful of Chopped Canned Green Chili Pepper	

BOIL tongue until tender—about two hours—and when cold remove the skin. Fry onion and whole clove of garlic in oil until onion is brown. Remove garlic, add raisins, and fry until they are coated with oil, then add chili pepper,

tomatoes, olives, salt, and cook until mixture boils. Pour over tongue and bake one hour—sufficient to heat thoroughly—in a moderate oven—375° F. This may be prepared the day before using, or tongue may be cooked the day before and sauce prepared later.

Prune Casserole

1 Cupful of Cooked Prunes	Pepper
6 Medium-Sized Carrots	1/2 Cupful of Brown Sugar
4 Medium-Sized Yams or Sweet Potatoes	1/4 Teaspoonful of Nutmeg
Salt	3 Tablespoonfuls of Butter
	1/4 Cupful of Water, Preferably Hot

REMOVE pits from prunes and slice. Scrape carrots, peel yams and slice them thin. Arrange a layer of carrots, then yams, in a casserole, using one-third the vegetables; add half the prunes, season with salt and pepper. Add another layer of vegetables, prunes, and cover with a final layer of vegetables. Season each layer with salt and pepper. Spread sugar over the top, sprinkle with nutmeg, and dot with butter. Add water, cover casserole, and bake one hour in a moderate oven—375° F.

Apricot-Filled Angel Cake

1 Whole Angel Cake	1 Cupful of Water
2 Cupfuls of Apricot Purée Made From Cooked, Unsweetened Dried Apricots	1 Package of Lemon Gelatin

ADD purée to water, boil, add gelatin, stir until dissolved. Cut some of the center out of the cake, leaving a border thick enough to give a generous slice. The part removed may be broken into pieces and added to the apricot mixture when it begins to set. When apricot mixture is partially firm, pour it into center of cake; chill thoroughly. Ice the sides and top of the cake or else cover it with whipped cream.

Apricot-Salad Mousse

2 Teaspoonfuls of Gelatin	1/4 Cupful of Mayonnaise
2 Tablespoonfuls of Cold Water	1 Cupful of Unsweetened Apricot Purée
1/4 Cupful of Whipping Cream	From Cooked Dried Apricots
2 Tablespoonfuls of Powdered Sugar	

SOFTHEN gelatin in cold water and dissolve over hot water. Beat cream till stiff, add sugar, mayonnaise, and thoroughly with melted gelatin. Add cots, mix well, and pour into a mold or freeze. Unmold on a bed of lettuce garnish with sections of orange free membrane. Serve with French dr

gels

Real estate - feed + flour
personal property - brooms + groceries



about
21¢

PIGS IN POTATOES

(two left-overs meet happily)

2 cups left-over mashed potatoes
 $\frac{1}{4}$ teaspoon onion juice
 1 tablespoon minced parsley
 1 egg yolk
 5-8 cooked sausages (small links)

1 egg beaten lightly with
 $\frac{1}{4}$ tablespoon cold water
 dry bread crumbs
 Crisco for deep-frying

Add onion juice, parsley and beaten egg yolk to potatoes. Beat thoroughly. Cover sausages with potato mixture and shape into croquettes. (If sausage links are large, cut in two.) Roll in bread crumbs. Dip in egg and water mixture. Roll in crumbs. Fill saucepan two-thirds full of Crisco, the pure, wholesome fat that makes fried foods digestible! Heat Crisco slowly. When it browns an inch cube of bread in 40 seconds (390° F.) deep-fry the croquettes. When brown, drain on absorbent paper. Then strain your Crisco back into a can, for the same Crisco can be used for frying, over and over again!



CARROT PUDDING

$\frac{1}{2}$ cup Crisco	$1\frac{1}{2}$ cups flour
$\frac{1}{2}$ cup brown sugar	$\frac{1}{2}$ teaspoon soda
1 egg	1 tablespoon water
1 cup grated raw carrots	1 teaspoon baking powder
$\frac{1}{2}$ cup seedless raisins	$\frac{1}{2}$ teaspoon salt
$\frac{1}{2}$ cup currants	$\frac{1}{2}$ teaspoon cinnamon
2 teaspoons thinly cut lemon peel	$\frac{1}{2}$ teaspoon nutmeg

Crisco, sugar and egg. Add grated carrots, raisins, currants and peel. Add the sifted flour, baking powder, salt and spices. Mix thoroughly. Then add the soda dissolved in water. You can cook this in two ways: (1) pour the mixture into custard cups, cover with paper, steam for one hour—then bake in a moderate oven (350° F.) for 35 minutes. (2) pour mixture into a tube mould or a pudding dish, rubbed with Crisco and bake in a moderate oven (325° F.) for 1 hour. Serve with pudding sauce or whipped cream. Serves 8.



about
32¢

MARTY'S MEAT ROLL

(left-over meat wrapped up in a brand new way)

2 cups flour
 6 4 teaspoons baking powder
 2 $\frac{1}{2}$ teaspoon salt

4 tablespoons Crisco
 $\frac{1}{4}$ cup milk

Sift dry ingredients. Cut in Crisco with knives or fork. (Crisco, the digestible fat, gives you a flaky digestible biscuit.) Add milk to make a soft dough. Roll out $\frac{1}{4}$ inch thick. Spread with meat mixture (see below). Roll up like jelly roll. Cut slices 1 inch thick. Place slices in Criscoed baking pan. Dot with Crisco. Bake in hot oven (450° F.) about 15 minutes. Serve with additional left-over gravy.

Meat Filling: Combine $1\frac{1}{2}$ cups chopped left-over meat with 1 tablespoon minced onion, $\frac{1}{4}$ teaspoon salt and $\frac{1}{4}$ teaspoon pepper. Moisten with 3 tablespoons of left-over gravy.



about
49¢

ROMAN HOLIDAY

(a grand filler-up, with left-over spaghetti)

$\frac{1}{4}$ cup Crisco	1 teaspoon salt
1 onion, chopped	$\frac{1}{4}$ teaspoon pepper
2 cups cooked spaghetti	$1\frac{1}{2}$ cups canned tomatoes
1 pound hamburger	$\frac{1}{4}$ cup grated cheese

Fry onion in Crisco, the digestible cooking fat. Add meat and seasonings. Cook 5 minutes. Make a layer of spaghetti in baking dish. Add meat mixture and its drippings. Then add another layer of spaghetti. Pour in tomatoes. Sprinkle with grated cheese. Cover dish. Bake in moderate oven (350° F.) 35 minutes. Remove cover. Bake 10 minutes longer.



about
21¢

SALMONETTES

(a fine way to make canned fish taste exciting)

1 cup canned salmon	$\frac{1}{2}$ teaspoon pepper
1 cup soft bread crumbs	$\frac{1}{2}$ teaspoon salt
1 tablespoon minced onion	1 egg, beaten
1 tablespoon chopped parsley	1 tablespoon melted Crisco
1 teaspoon lemon juice	Crisco for deep frying

Bone fish. Stir in bread crumbs. Add egg, all seasonings and Crisco. Mix. Shape into croquettes. Roll in fine dry bread crumbs (additional). Deep-fry in hot Crisco, the sweet wholesome fat that makes fried foods digestible. Crisco is the right heat when it browns an inch cube of bread in 40 seconds (390° F.). Fry until golden brown. Serve with chili sauce or white sauce. Strain Crisco. Use this Crisco again and again for frying.

All Measurements Level—Recipes tested and approved by Good Housekeeping Institute. Crisco is the registered trade-mark of a shortening manufac-

Custer family

Mrs J. S. Custer
Mr Tom Custer
Master Bob Custer
11 Arthur Custer
11 Anna Custer
Raymond Custer
Miss Elizabeth

House of Representatives, Washington, D. C.

Mr. SINNOTT: Mr. Speaker, Kipling in his poem on the survivors of the battle of Balaklava said:

"There were thirty million English that talked of England's might;
There were twenty broken troopers that lacked a bed for the night;
They had neither food nor money, they had neither service nor trade.
They were only shiftless soldiers, the last of the Light Brigade."

"They felt that Life was fleeting; they knew that Art was long,
That though they were dying of famine they lived in deathless song;
They asked for a little money to keep the wolf from the door,
And the thirty million English sent twenty pounds and four!"

We might suggest an American Version:
There were one hundred million Yankees
That talked of Yankee might,
And sent but sixty dollars
To the boys that fought their fight;
Yes, sixty dollars; that and nothing more,
If that's to be in History, America's low score—

Then:
"God of our fathers, known of old,
From our far flung battle line,
Beneath whose awful hand we hold
Dominion over palm and pine;
Lord God of Hosts, be with us yet,
Lest we forget—lest we forget."

Pickles from Oregon

Mustard Pickles.—Take one quart each of small pickling onions and green tomatoes, sliced, two quarts of cucumbers cut into small pieces, one large head of cauliflower cut into small pieces, four large green peppers chopped fine. Put all this into salt water and let stand for 24 hours, then bring to a boil and drain. Dressing for same. Six tablespoons mustard, two of turmeric powder, three of flour, one cup of sugar, one quart of vinegar, salt to taste. Mix dry ingredients and add part of the vinegar, making a smooth paste, then add the rest of the vinegar and cook until thick. Pour over pickles and bring to a boil and fill into jars and seal. This is the best mustard pickle I have ever made.

Sweet Cucumber Pickles.—Wash and wipe dry 300 small cucumbers and put into a large dish, sprinkle all through them two-thirds cup salt, then turn over them a kettle of boiling water, taking care that the cucumbers are entirely covered with it, and let stand till the water is cold. Remove from the brine and drain well and put in a crock. Add to $\frac{1}{2}$ gallon of cold vinegar four heaping tablespoons of mustard and the same of salt and sugar, and one-half cup of mixed spices; turn this over the cucumbers and weight down so that all will be under the vinegar, and set in a cool place. Next weigh out 3 lbs. of sugar and each morning add a handful of sugar to the crock of pickles, stirring well till the 3 lbs. are used. If you follow this recipe, especially regarding the adding of the sugar each morning, you cannot help having fine pickles.

Salt Pickles.—Use crushed rock salt for these pickles and you will never have soft pickles. For two gallons of cucumbers washed in cold water use one quart of rock salt, the kind butchers use for packing meat. Have a clean crock and be sure that there are no cracks that will cause the brine to leak out. Put salt one-half inch on bottom of crock, then a layer of cucumbers, then a layer of salt, and so on until the vessel is filled. Have a clean board made to fit the crock, and weigh this down with a heavy rock or piece of iron. In a couple of days a scum will form on top of this cover; it will help

preserve the pickles. That is, I think that this scum helps make the pickles more firm and brittle. Tie a cloth over the crock and let stand until you want to begin using them.

Dill Pickles.—One and one-half gallons water, 1 lb. rock salt, crushed, one peck 6-in. cucumbers, grape leaves, bunches of dill and cabbage leaves. Add salt to water and bring to a boil. Scrub the cucumbers; wipe dry, put layer in bottom of stone jar holding at least two gallons. Add layer of grape leaves, then the dill. Repeat this until all the cucumbers are used. Cover with cabbage leaves. Put 8-lb. weight on top and fill with brine to within an inch of top of jar. Let stand until cucumbers are light and transparent in color.

MRS. J. W. RAY.

Green Tomato Pickles

Green tomatoes aren't a wasted product, they're a find. There are all sorts of goodies you can make from them. Here's how:

Green Tomato Pickles.—Ten pounds green tomatoes, two-thirds cup salt, $1\frac{1}{2}$ quarts water, five pounds white onions, one quart vinegar, one cup sugar, two tablespoons white mustard seed, two tablespoons celery seed. Wash and slice tomatoes. Peel and slice onions. Place tomatoes and onions in a large crock in alternate layers. Sprinkle each layer with salt. Cover with plate. Weight down. Let stand overnight, drain. Add two cups vinegar, four cups water, sugar, celery seed, and mustard seed. Boil slowly. Stir occasionally; 30 minutes boiling will do.

Mock Mincemeat Made With Green Tomatoes.—One peck green tomatoes, one quart sliced apples, fresh or dried; one pound seedless raisins, one pound suet, chopped; cinnamon, nutmeg, cloves, $2\frac{1}{2}$ pounds brown sugar, three lemons and salt. Wash tomatoes, cut in small pieces. Sprinkle with salt and let stand overnight. Drain, then add sufficient water to prevent sticking. Cook 30 minutes, stirring frequently. Add lemon juice, grated rind of one lemon and white of one lemon cut in small pieces. Add apples, suet, raisins and sugar. Add spices to taste and a few grains of salt. Simmer slowly, stirring frequently, until tomatoes and apples are tender and flavors are blended. Pack in freshly sterilized jars. Seal.

Sliced Green Tomatoes.—Five pounds small or large green tomatoes sliced medium thick, six cups white sugar, two cups vinegar, one tablespoon stick cinnamon, one teaspoon whole cloves, one teaspoon whole allspice, one tablespoon white mustard seed. Wash tomatoes but do not peel. If small tomatoes are used prick them slightly. Combine sugar, vinegar and spices; bring mixture to boiling point and pour it over the tomatoes. Let stand for six hours or overnight. Drain off liquid and cook until it coats a spoon. Add tomatoes and cook until clear. Seal in hot, sterilized jars.

Governor's Mixture.—Slice one peck green tomatoes, sprinkle three-fourths cup salt through them. Let stand overnight. In the morning pour off the liquid and put tomatoes in kettle with enough vinegar to cover. Add six green peppers, four large onions, chopped fine; one cup brown sugar, one cup grated horseradish, one tablespoon allspice, one teaspoon ground cloves, one tablespoon cayenne and white pepper. Let simmer until soft. Pack into hot, sterilized jars and seal at once.

L. S.

Pickle Varieties

PART I

A tantalizing, delightful aroma comes from the kitchen and fills the house. It's pickling time again! We'll try some new ones and new ways of doing the old, familiar stand-bys.

Only fresh vegetables and fruits, preferably not over 24 hours picked should be used for best results. Porcelain-lined enamel ware or aluminum kettles should be used for the cooking. Other kinds may cause formation of metal compounds which are injurious. An enamel or wooden spoon is excellent for stirring or lifting.

Salt draws water from the tissues and makes them crisp, firm and better prepared to absorb the pickling solution. For the preliminary soaking, a 10 per cent solution, one cup of salt to nine cups of water, is ordinarily used. This solution will lift an egg from the bottom of a crock.

GTough or shriveled pickles may be caused by too strong vinegar, too much salt, or too much sugar. Too strong vinegar stretches the vegetables or causes them to soften after they are pickled. If doubt, the vegetables may be weighed at one-third of their weight in vinegar may be used.

Cucumber Rings. — Select large, firm cucumbers. Pare and slice in rings about one inch thick. Remove seeds carefully, leaving the ring unbroken. Soak $\frac{1}{2}$ gallons of cucumber rings overnight in cold water in which two teaspoons of soda have been dissolved. Drain in the morning. Soak overnight in cold water to which four teaspoons of alum have been added. In the morning boil in the alum water for 10 minutes. Drain, and soak overnight in cold water to which two teaspoons of ginger have been added. Soak in the ginger water for 15 minutes, then drain. Boil until clear in one quart of vinegar, six cups sugar, one-fourth cup cinnamon bark, and one-fourth cup of cloves. Seal in jars.

Olive Oil Pickles. — Twenty-five dill pickles, one cup tarragon vinegar, $1\frac{1}{2}$ pints of vinegar, one tablespoon whole pepper, one-third cup whole spice, 5 lbs. sugar and two-thirds cup olive oil. Heat vinegar, do not boil, to dissolve the sugar. While hot pour over the pickles, sliced or diced as preferred. Add olive oil, tarragon vinegar, spice and pepper. Add a clove of garlic for five days, then remove. These are ready for use after two weeks.

Cucumber Salad. — Twelve large cucumbers, one-half peck white onions, one dozen large sweet red peppers, one tablespoon celery seed, one-half teaspoon cayenne pepper, one ounce ground mustard, two ounces mustard seed. Chop cucumbers and onions fine. Do not peel cucumbers. Salt and let stand overnight. Drain and add other ingredients. Scald in enough good vinegar to cover. Then add this dressing: Three-fourths cup butter, one-half cup sugar, one tablespoon salt, four eggs, one cup cream and one pint vinegar. Cream butter, sugar and salt; add eggs, one at a time; then add the cream. Heat vinegar to boiling and add to this mixture, being careful that it does not curdle. Bring dressing to boiling point and add to cucumber mixture, do not boil after combining the two mixtures, but keep at boiling point until all is packed in glass jars.

Dill Pickles in Crock.—Use cucumbers about six inches in length. Wipe the cucumbers carefully and arrange them in layers in a large stone jar without a lid, placing between the layers a small red pepper (cut in pieces), a big bunch of dill seed on the stalk and a layer of cleaned grape and cherry leaves. Add 2 lbs. of coarse salt to three gallons of water, boil and skim, replacing the water

that evaporates that the same quantity is retained. Pour this solution over the cucumbers in the crock, being sure all are covered. Spread more dill and a layer of clean cabbage leaves. Cover crock with a clean cloth and on this place a heavy weight. Leave for two to three weeks while a quiet fermentation takes place and until it ceases. Wash cloth frequently and remove any scum there may be. Delicious!

Beet Pickles. — Leave about three inches of the stems on small, fresh beets, wash and scrub with a brush until beets and stems are absolutely clean. Place in a clean container, cover with cold water and cook until tender. Save water. Re-

move skins and stems. Boil the following ingredients 10 minutes: Two cups sugar, two cups of the water in which the beets were cooked, two cups vinegar, one thinly sliced lemon, one tablespoon cinnamon, one teaspoon each of cloves and allspice. Add beets and when the syrup again comes to a boil seal in jars. The red water in which the beets are cooked helps them to retain that deep, red color so much desired. As a porcelain kettle is used the beets do not turn dark in spots—and the flavor is delightful.

Quince Sweet Pickles. — Pare quinces, cut in halves and core. Boil or steam until tender. Drain and weigh the fruit. To 6 lbs. of fruit use one tablespoon whole cloves, one pint vinegar and 3 lbs. of sugar. Make syrup of sugar, vinegar and quince juice. Stick two cloves in each half and cook fruit in syrup until juice is thick. Seal.

MRS. BENJAMIN NIELSEN,

Uncooked Tomato Relish

Sixteen ripe tomatoes, four green peppers, four onions. Peel and run through coarse blade of food chopper. Drain off about a quart of liquid. More may be drained if desired. Relish is preferred. To the pulp add $\frac{1}{2}$ cup ($\frac{1}{2}$ pint) vinegar, one cup sugar, $\frac{1}{2}$ cup salt. Mix well and put into jars. Does not require sealing, and is good in a few days. The liquid drained off may be seasoned and heated, and is a very delicious bouillon.

MRS. E. E. L.

After
as quickly as poss-
over quarts
bed down mould
to balls.

lls

or syrup
for many
vinegar

up vinegar
by until
endorop

like but it's not too soon to collect.
A spicy tomato sauce of the chutney type has high ranking in the pickle and relish list. For it ripe tomatoes, apples, onions, brown sugar, spices, vinegar and raisins cook to pleasant thickness and in the Winter how good the sauce is with cold meats of any kind. By substituting chopped green ginger root for ground ginger, the sauce more closely resembles chutney for service with curried dishes.

Indian Sauce

Twelve tart apples, peeled
Twelve ripe tomatoes, peeled
Nine onions, peeled
Cooking time: Twenty minutes
Two cups cider vinegar
Two cups dark brown sugar
Two tablespoons salt, or more
Cooking time: Twenty minutes
One teaspoon ground ginger
One teaspoon ground cloves
One teaspoon ground cinnamon
One teaspoon dry mustard
A sprinkle cayenne
One cup seedless raisins (optional)
Cooking time: Forty minutes, or until thickened
Yield: Six to eight pints

Chop the peeled apples and onions in a bowl; do not put them through the grinder; turn them into a large saucepan with the diced peeled tomatoes; stir over a controlled flame until the mixture makes its own liquid. Then cook until the onion becomes tender. Add the vinegar, sugar and salt; cook, stirring occasionally. Add the spices, mixed with a little of the liquid, stirring; add the raisins. Cook slowly, using an asbestos mat until thickened. Store in hot sterilized jars; seal as for canned fruit.

When ripe and green tomatoes come in the same basket, make a batch of the old fashioned relish sometimes called Pottsville pickle; it needs a comparatively short time on the fire.

A Tomato Relish

One pint chopped green tomatoes
One pint chopped skinned ripe tomatoes
One large onion, chopped
One sweet pepper, chopped
Two to four tablespoons salt
Standing time: Six to twelve hours
One cup brown sugar
One pint cider vinegar
Heating time: To the boiling point
One-fourth teaspoon mustard seeds
One-fourth teaspoon whole cloves
One-fourth stick of cinnamon
Simmering time: Fifteen minutes, or longer
Yield: One quart

Chop the vegetables in a bowl rather than put them through the food grinder. Place the chopped vegetables in layers in an enamel bowl, sprinkling with salt; cover; let stand. Drain in a colander; turn into a large saucepan; add the vinegar and sugar, which have been brought to the boiling point in another saucepan. Add the spices, tied in a loose bag. Cook gently until thoroughly heated and beginning to soften. Pour into hot sterilized pint jars; seal as for canned fruit. Keep in a cool, dry place.

Tomorrow: Braised Liver

Nine recipes including Golden Punch, Quick Lemonade, Iced Tea, Chocolate Milk Shake are yours for a stamped self-addressed envelope to Nancy F. C. The News, 220 E. 42d St., N. Y. C. Ask for our "Cool Days" booklet.

1 qt tomato juice
 $\frac{1}{4}$ pt sharp vinegar
 and dissolve the vinegar
 1 table spoon salt, 1 table spoon
 allspice, 1 tea spoon
 mustard, $\frac{1}{2}$ tea spoon clove
 $\frac{1}{4}$ tea spoon black pepper
 $\frac{1}{8}$ tea spoon red pepper

Stir vinegar + Spices
 in tomato juice, set
 settle over slow fire
 stir until thickened.



The Home Journal
C. M. AUSTIN, Prop.
Eldred, Sullivan Co., N. Y.
P. O. Box III

2 oz salt Peter
 1 qt molasses
 9 lb salt
 dissolve in
 water & pour
 on pork then
 cover with
 cold water

House

N.Y.

2 bunches celery
 1 pk. green tomatoes
 1 doz large onions
 1 " sweet mangos
 4 gts ripe tomatoes
 1 Tablespoon cinnamon
 1 " cloves
 1 teaspoon red pepper
 1 gal vinegar
 2 lbs sugar
 salt to taste

^{guts} Chop tomatoes & mangos fine. Salt and let stand over night. Drain in the morning.

Scald ripe tomatoes peel & chop fine. Also celery. Boil & seal as tight.

2 small
 3 green pickles
 4 onions
 6 large cucumbers

Put all in a stone jar & cover with a cup of salt, let stand all night, in the morning scald in 1 qt vinegar & two qts water, take out with skimmer & drain. Make a syrup of 3 gts vinegar & 4 lb sugar and boil 30 min. Put up in glass or stone jars.

No 1

6-30th
 No 1

The Grapes Hang Loose

The grapes hang loose that spill where walls have been

Their luscious purple centers on the stone,

And lichen stain backs up the wall again.

And intermittent bittersweet is blown Over against the sky line crisp like sard

And radiant as rubies and as bard.

The sassafras in color of the corn.

In color of the damson fruit as well,
Is swung in rhythmic circuit back and forth

Within its larch and sumac citadel.

The sun is sunk in reverie, the grass Is scrubby on the lane, the chicory

Is vivid for this moment when the fire

Of myth ignites an old tranquility

Within a glade reluctant to expire.

—Elizabeth Jane Ashley from Yankee.

Made from Our Own Grapes

Since grapes are so good at this time of year why not prepare them in various ways for Winter use as well as for immediate consumption? It may look like work now, but next Winter you'll be delighted you did!

Picture grape jelly fairly oozing from that jelly roll, or tarts filled with grape jam covered with crisp meringue and served for dessert.

Then grape juice is perfect to serve when people drop in unexpectedly, or an ideal gift for sick friends; while the conserve, chutney or spiced grapes are delicious with cold meats!

Grape Juice (Uncooked). — Grapes, sugar. Stem and wash grapes. Into each hot, sterilized quart fruit jar put one cup of grapes, pressed so the juice will come out more readily. To each can add three-fourths cup sugar. Fill jar with boiling water and seal at once. Let stand several weeks before using.

Spiced Grapes. — Eight pounds grapes, four pounds sugar, four cups vinegar, one tablespoon whole cinnamon, one tablespoon whole allspice, two teaspoons whole cloves. Stem and wash grapes, mash and cook them, then rub through sieve to remove skins and seeds. Cook spices — ~~tightly tied in muslin bag~~ — with sugar and vinegar five minutes. Add to grapes and cook about an hour and a half. It should be about the consistency of catsup so may be stored in sterilized bottles or glasses.

Grape Jelly. — Grapes, sugar. Remove desired number of grapes from stems. Mash and cook till skins are tender. Put through a colander and drain through a jelly bag or double thickness of cheese cloth. Measure juice and boil a half hour. Add an equal amount of warm sugar and boil five minutes longer. Pour into hot, sterilized glasses and cover with paraffin. Let stand in sunny place for 24 hours. For green grape jelly, use grapes full grown but just ready to turn and make as grape jelly. This is a very pretty color.

Grape Chutney. — One quart grapes, one quart chopped apples, one-half pound seeded, chopped raisins; one-half cup lemon juice; one-half teaspoon allspice, one-fourth teaspoon ginger, one-fourth ounce cinnamon, one-half teaspoon salt. Stem and wash grapes. Remove seeds by cooking pulp and putting through sieve. Then combine pulp, skin and other ingredients and simmer till thick. Seal in hot, sterilized jars.

Grape Conserve. — Four pounds grapes, four cups sugar, one-fourth teaspoon salt, $1\frac{1}{2}$ cups seeded raisins, one orange, one lemon, one cup walnut meats. Stem grapes and separate pulp from skins. Cook pulp 10 minutes and rub through a sieve. Add the sugar, salt, chopped raisins, orange juice. Cook rapidly until the mixture begins to thicken, stirring occasionally to prevent burning. Add the grape skins and cook till thick. Stir in chopped nuts and pour into hot, sterilized jelly glasses. Cover with hot paraffin.

Grape Jam. — Grapes, sugar. Stem and wash desired number of grapes. Cook pulp till free of seeds and rub through sieve. Return to kettle with skins, around or chopped. Add equal amount of sugar and cook 30 minutes. Stir occasionally to prevent burning. Put in hot, sterilized jars and cover with paraffin.

Grape Pie. — One quart blue grapes, three-fourths cup sugar, one tablespoon lemon juice, one tablespoon minute tapioca, one tablespoon grated orange rind, pastry. Separate grape skins from pulp. Heat pulp until seeds are loosened, then press through colander to remove them. Combine pulp and skins. Add sugar, lemon juice, tapioca and orange rind and let stand five minutes, then pour into unbaked shell. Cover with strips of pastry arranged lattice fashion. Bake in hot oven (450 degrees) 10 minutes, then decrease to moderate (350 degrees) and bake about 20 minutes. R. P. W.

les

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Aug 7th

Aug 7

Aug 7

Growing Old

A little more tired at close of day,
 A little less anxious to have our way;
 A little less ready to scold and blame;
 A little more care of a brother's name;
 And so we are nearing the journey's end,
 Where time and eternity meet and blend.

A little more love for the friends of youth
 A little less zeal for established truth;
 A little more charity in our views,
 A little less thirst for the daily news;
 And so we are folding our tents away,
 And passing in silence at close of day.

A little less care for bonds and gold,
 A little more zest in the days of old;
 A broader view and a saner mind,
 A little more love for all mankind;
 And so we are faring adown the way
 That leads to the gates of a better day.

A little more leisure to sit and dream,
 A little more real the things unseen;
 A little nearer to those ahead.
 With visions of those long loved and dead
 And so we are going, where all must go
 To the place the living may never know.

A little more laughter, a few more tears,
 And we shall have told our increasing years;
 The book is closed, and the prayers are said,

And we are part of the countless dead.
 Thrice happy if then some soul can say,
 "I live because he has passed my way!"

—Rollin J. Wells.

1920

The Bell of the Angels

There has come to my mind a legend, a thing I had half forgot,
 And whether I read it or dreamed it, ah, well, it matters not;
 It is said that in heaven at twilight a great bell softly swings,
 And men may listen and harken to the wonderful music that rings.
 If he puts from his heart's inner chamber all passion, pain and strife,
 Heartache and weary longing that throb in the pulses of life—
 If he thrusts from his soul all hatred, all thoughts of wicked things,
 He can hear in the holy twilight how the bell of the angels rings.

And I think there lies in this legend, if we open our eyes to see, somewhat of an inner meaning, my friend, for you and me. Let us look in our hearts and question, can pure thoughts enter in To a soul if it be already the dwelling of thoughts of sin? So then let us ponder a little, let us look in our hearts and see If the twilight bell of the angels can ring for us, you and me,
 —Rose Osborne.

*

WE ARE asked to give once more the old recipe for "Scripture cake." Here it is; its authorship is unknown to us:

"SCRIPTURE CAKE"

	Book.	Chap.	Verse
1 cup butter	Judges	5	25
2½ cups flour	I Kings	4	22
2 cups sugar	Jeremiah	6	20
2 cups raisins	I Samuel	30	12
2 cups figs	I Samuel	30	12
1 cup water	Genesis	24	17
1 cup almonds	Genesis	43	31
6 eggs	Isaiah	10	34
1 tablespoon honey	Exodus	16	21
1 pinch salt	Leviticus	2	13
Spices to taste	I Kings	10	7

Follow Solomon's advice for making good boys and you'll have a good

1920

July 27
 Aug 5th
 24 - Aug 7th
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Aug 20 54
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192

Mrs. P. A. Maxwell
 Mrs. Klemm
 19

4 sweet
 ½ pk currants
 " .. raisins
 1 quarter celerie
 grated lemon peel
 ½ cup sugar
 ½ " molasses
 spoonful cinnamon
 ½ " cloves
 2 eggs
 1 cup cider or coffee
 2 cups flour
 tea spoon baking powder
 boil four or five hours

--- Mr. & Mrs. friends 2 beds 1 room
friends 1 room

THE secret of soft cookies is no longer a hidden treasure. Thirty-five hundred soft cooky recipes furnished us with a textbook which was easy to read, and definite in fact. The plainest of all facts is this: soft cookies are an old-fashioned food, and must be made with due regard for ingredients used in remembered days. Many of the recipes date from when 8 or 10 or 12 cups of flour were the order of the day. Today 6 or 7 cups of flour are enough for any woman to handle, and this amount yields from 3 to 4 dozen large cookies.

We have liked to store cookies in those old stone crocks, used for pickle jars, or to store mincemeat, when the cellar boasted such foodstuffs. We have used the other cooky jars too, the glass, the pottery, the closely covered tin box, the casserole, but the stone jar we like best. Maybe because it is old fashioned, and maybe because its thick yet somewhat porous walls really have a good deal to do with keeping the atmosphere moist enough for the preservation of soft cookies.

Chill the dough to make it firm, rather than stirring in more flour. If possible, do not roll soft cooky dough, but pat it out gently with the palm until the proper thickness is reached. Bake on ungreased sheets, in a hot oven (400° F.) from 10 to 12 minutes, or until done. Do not overbake cookies. Remove them from the sheets while still hot and cool thoroughly on racks. Then pack away in the cooky jar. If left about the room, they will dry out and while not hard, will become crumbly and runchy in texture.

We have listed at the right the various qualifications needed to make a cooky recipe a *soft* cooky recipe. The type of shortening, the type of liquid and the type of leavening are all important.

The first prize of \$20 goes to Mrs. Marion A. Wood, Schroon Lake, New York. This cooky dough could be rolled; but we liked it best as she suggested, patted out in a shallow pan and cut into squares after baking. This cooky is light in color and subtly spiced.

Soft Ginger Cookies

5 to 6 cups sifted flour
2 teaspoons baking soda
2 teaspoons ginger
 $\frac{1}{2}$ teaspoon salt
1 cup shortening (lard and butter)
 $1\frac{1}{2}$ cups sugar
1 egg, slightly beaten
1 cup molasses
1 cup sour milk

Mix and sift flour, baking soda, ginger and salt together. Cream shortening, add sugar and cream until light and fluffy. Add egg and beat well. Add molasses. Add flour, alternately with milk, a small amount at a time, beating until blended after each addition. Turn into greased, shallow pans, and pat out $\frac{1}{2}$ inch

Lugwag + family 2 beds 1 room
friends 1 room

bor day Mr. Kurlerum 1 room



Pat the dough gently — do not roll it for soft cookies

thick. Bake in hot oven (400° F.) 15 to 20 minutes. Cool and cut in squares. Approximate yield: 4 dozen cookies.

The second prize of \$10 goes to Helen M. Story, 251 East Kingsbridge Road, New York.

Soft Seed Cakes

3 cups sifted flour
1 teaspoon baking soda
1 cup butter
1 cup sugar
1 egg, well beaten
1 cup heavy sour cream
1 teaspoon vanilla
2 teaspoons caraway seeds

Mix and sift flour and baking soda. Cream butter, add sugar and cream well. Add egg and blend; add sour cream and vanilla. Stir in flour and caraway seed, mixing just enough to make a smooth dough. Pat out $\frac{1}{2}$ inch

thick, cut into squares and bake in oven (425° F.) 12 minutes. Approximate yield: 3 dozen cookies.

Aunt Betsy's Maine Cookies

6 cups sifted flour
1 teaspoon salt
 $1\frac{1}{2}$ teaspoons nutmeg
2 teaspoons baking soda
2 cups sugar
1 cup butter
 $1\frac{1}{4}$ cups heavy sour cream
 $\frac{1}{2}$ cup milk
1 teaspoon vanilla

Mix and sift flour, salt, nutmeg and baking soda together twice. Add sugar, butter and cream. Cut in butter until mixture resembles cornmeal. Combine sour cream, milk and vanilla, add to dry ingredients and mix. Knead to make dough cling together.

You Like Soft Cookies!

Continued from preceding page

and cream well. Add egg, sour cream and molasses. Blend well. Stir in flour and beat until well blended. Turn onto slightly floured board, and roll to $\frac{1}{2}$ inch in thickness. Cut into desired shapes and bake in hot oven (400° F.) 10 to 12 minutes. Approximate yield: 3 dozen cookies.

Mrs. G. H. Ferguson, 660 Fort Washington Ave., New York, receives fourth prize of \$5 for the recipe above. This has a rich blend of spices and a soft fragrant crumb between a crispy crust.

This extremely dainty little spice cookie is soft and pleasing in texture and flavor and was a great favorite in the kitchen during testing. Mrs. Ray E. Delamater, Claverack, N. Y., Box 65, is responsible for the recipe and receives \$1.

Stone Crock Cookies

3 cups sifted flour
1 teaspoon baking soda
 $\frac{1}{2}$ teaspoon salt
1 teaspoon nutmeg
1 cup lard and butter, mixed
2 cups firmly packed brown sugar
2 eggs, well beaten
 $\frac{1}{4}$ cup sour milk
1 teaspoon vanilla
 $\frac{1}{4}$ cup chopped nuts
 $\frac{1}{2}$ cup raisins

Mix and sift flour, baking soda, salt and nutmeg. Cream shortening, add sugar and beat well. Add eggs and blend; add milk and vanilla. Add nuts and raisins. Stir in flour, beating until smooth. Drop by teaspoon on ungreased baking sheet and bake in hot oven (425° F.) 10 minutes. Approximate yield: 5 dozen small cookies.

This recipe, submitted by Mrs. R. B. Billman, 335 Princeton Avenue, Dayton, Ohio, receives an award of \$1. She says it is an original Pennsylvania Dutch recipe and it is a custom among the community to serve them on Good Friday. We find them good at any time.

Good Friday Cookies

5 to 6 cups sifted flour
3 teaspoons baking soda
1 teaspoon salt
2 teaspoons ginger
1 cup butter and lard, mixed
1 cup sugar
2 eggs
2 cups molasses
1 cup buttermilk

Mix and sift flour, baking soda, salt and ginger together twice. Cream shortening, add sugar and beat well. Reserve one egg white, beat yolk with whole egg and add to creamed shortening, blending well. Add molasses. Add flour alternately with buttermilk, beating until smooth after each addition. Pat dough on floured board to $\frac{1}{2}$ inch in thickness. Cut with scalloped cutter, brush with slightly beaten egg white and bake in hot oven (425° F.) 10 to 12 minutes or until done. Approximate yield: 4 dozen cookies.

Submitted by Mrs. T. A. Austin, 218 South Seward, Auburn, New York, this is a delicate and very odd soft cookie. Mrs. Austin receives an award of \$1.

Gingerbread Square Cookies

1 $\frac{3}{4}$ cups sifted flour
 $\frac{1}{2}$ teaspoon baking soda
 $\frac{1}{2}$ teaspoon salt

and it gives us pleasure to award \$1.

Rum Drops

3 cups sifted flour
1 teaspoon baking soda
 $\frac{1}{2}$ teaspoon salt
1 cup lard and butter, mixed
1 cup firmly packed brown sugar
2 eggs, well beaten
 $\frac{1}{4}$ cup rum
 $\frac{1}{4}$ cup heavy cream

Mix and sift flour, baking soda, and salt together three times. Cream butter, add sugar and cream well. Add eggs and blend well. Add rum and cream. Stir in flour and beat until smooth. Drop by teaspoons on ungreased baking sheet and bake in hot oven (400° F.) 10 minutes or until done. Approximate yield: 3 dozen cookies.

A nice standard soft thick cookie — to chew on for hours with great satisfaction — submitted by Mrs. Frank

C. Holtz, 20 Stranahan Park, Rochester, N. Y., also receives \$1.

Sour Milk Sugar Cookies

5 cups sifted flour
1 teaspoon baking soda
 $\frac{1}{2}$ teaspoon salt
1 cup butter
2 cups sugar
3 eggs, well beaten
 $\frac{1}{4}$ teaspoon grated lemon rind
 $\frac{1}{4}$ cup sour milk

Mix and sift flour, baking soda and salt together three times. Cream butter, add sugar and cream until light and fluffy. Add egg and rind and blend well. Add flour alternately with milk, beating until smooth after each addition. Turn onto lightly floured board, pat out to $\frac{1}{2}$ inch in thickness and cut in squares of desired shape. Bake in hot oven (425° F.) 10 to 12 minutes or until done. Approximate yield: 3 dozen cookies.

Prudence says: Penny says:

ANY child who has hovered expectantly around the kitchen door, reveling in the tantalizing odors stealing from the oven and waiting for a piece of gingerbread, hot from the pan, has a fragrant memory of good eating that probably remains one of the precious moments of life.

Tender and light, rich and spicy, hot gingerbread was well worth waiting for. Here's a new recipe for gingerbread that has all of the old-fashioned goodness, but is made with that modern ingredient, irradiated evaporated milk.

Squares of it, warm and fragrant, are good when served without a sauce but are especially tempting when served with whipped cream, a foamy sauce or lemon sauce.

GINGERBREAD

One-half cup irradiated evaporated milk; $\frac{1}{2}$ tablespoon vinegar; 2 cups flour; $\frac{1}{2}$ teaspoon soda; $\frac{1}{2}$ teaspoon ginger; $\frac{1}{2}$ teaspoon cinnamon; $\frac{1}{2}$ teaspoon baking powder; $\frac{1}{2}$ teaspoon cloves; $\frac{1}{2}$ cup sugar; $\frac{1}{4}$ cup mo-

lasses; 2 eggs; $\frac{1}{2}$ cup soft butter.

Combine evaporated milk and vinegar. Sift flour, then measure. Resift into mixing bowl with other dry ingredients. Add molasses to the soured milk. Stir into dry ingredients. Add eggs, one at a time, and beat thoroughly, then add the butter. Pour into a well greased layer cake pan. Bake in a moderate oven (375 degrees) 25 to 30 minutes. Yield: 1 layer, 9 inches square.

FOAMY SAUCE

Three tablespoons butter; 1 cup confectioners' sugar; 2 eggs, separated; 1 teaspoon vanilla extract; 1 cup heavy cream, whipped.

Cream butter and sugar in double boiler with a spoon. Add well-beaten egg yolks; beat with a hand beater until thoroughly mixed, over hot water. Remove from the heat and fold in the egg whites beaten stiff with a hand beater or an electric beater at high speed. Add vanilla and whipped cream. Serves 6 to 8. Serve with gingerbread or other desserts.

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pared a
them into
ly. Then took
serve hot and

Pepper Wash

12 red peppers

12 green "

15 large onions all

Chop fine remove seeds
Cover with boiling water
& stand five minutes.

Pepper Relish

12 green tomatoes

4 red peppers

2 onions

Put through food chopper using coarse cutter, drain all the water off. To tomatoes, peppers and onions add $1\frac{1}{2}$ cups sugar, 2 teaspoons salt and 2 cups vinegar. Mix well and bottle without cooking.

SUNDAY MIRROR

a Day—"

nilla and salt. Pour this sauce over the apples. Serve hot or cold. Serves 6. To serve 2, make one-third this recipe.

APPLE PIE

Five tart apples; 1 cup sugar; 2 teaspoons butter; 1 teaspoon grated lemon peel; $\frac{1}{2}$ teaspoon nutmeg; $\frac{1}{4}$ teaspoon salt.

Line a pie plate with paste. Peel, core, and cut the apples into eighths; put a layer of them in the plate. Mix together the lemon peel, sugar, salt, and nutmeg, and sprinkle over the apples. Dot with butter, lay in the remainder of the apples, and



Such a Big Apple for Such a Little Girl! This Pie-in-the-Raw Is Much Too Large for One Youngster, but Apples, Small or Large, Are Good, and Good for You.

Apples and Cranberries Join Hands for a Novel Baked Dish That Goes with Meats or Becomes a Dessert.

sprinkle with the rest of the sugar mixture. Moisten edges of lower crust with a little cold water and lay on the upper crust. Press edges together with a fork; slash the upper crust with one long incision and four short ones, and bake in a moderate oven 35 minutes; lower the heat and bake 10 minutes longer, slowly.

APPLE AND GINGER SALAD

Eight red apples; 2 diced bananas; 2 oranges; $\frac{1}{4}$ lb. (1 cup) preserved ginger; $\frac{1}{4}$ lb. (1 cup) pecan nut meats; lettuce or watercress; 1 lemon; ginger dressing.

Select red apples and polish them. Cut a slice from the top of each and scoop out the pulp with a spoon. Sprinkle a little lemon-juice in each apple. Cut the apple pulp into small pieces, add the bananas, the pulp of the oranges, the ginger cut in small pieces, and the nut meats broken in tiny bits. Mix with the following dressing and place a portion in each apple cup. Serve on watercress or lettuce leaves. If desired, quartered maraschino cherries may be included.

Ginger dressing: Beat the yolks of three eggs until light; add four tablespoons butter, one



Gingerbread and Applesauce Have Been a New England Favorite for Years.

teaspoon salt, one teaspoon mustard, two teaspoons sugar, the strained juice of one lemon, two tablespoons vinegar, and one tablespoon ginger syrup; cook and stir over boiling water until the mixture thickens. Take from the fire, and when cold add one cup whipped cream.

APPLE FLOAT

One cup apple sauce (unsweetened); 3 egg whites; $\frac{1}{4}$ nutmeg (grated); 4 tablespoons sugar.

Beat the egg whites well and add sugar; then beat again, hard. Add the apple sauce, a little at a time, beating all the while. Add more sugar, or not, according to the acidity of the apple sauce. Grate in a little of the nutmeg well. Put the

float in a glass bowl, grate nutmeg generously over the top, and serve with rich cream.

APPLE PAN DOWDY

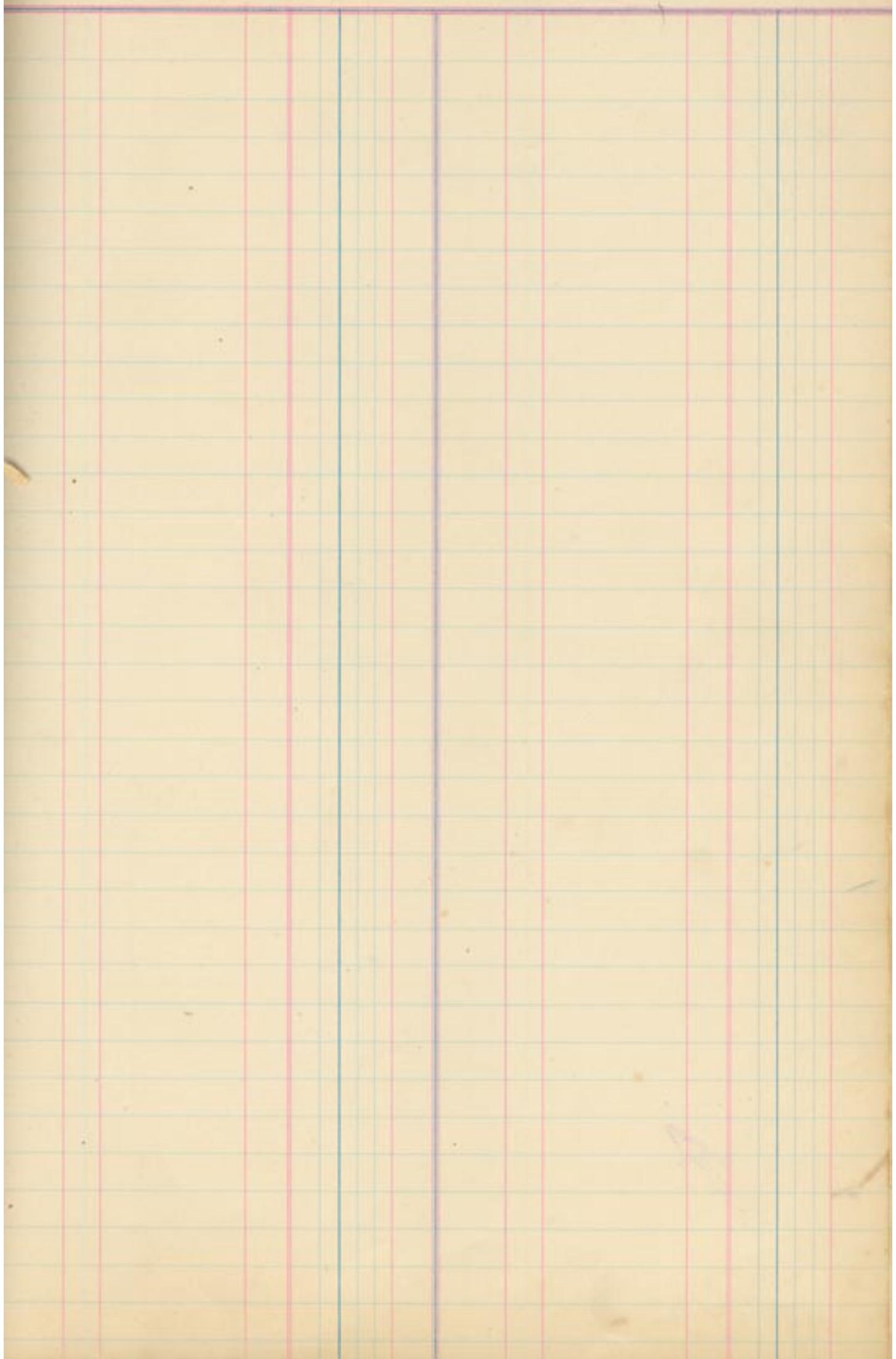
Four tart apples; $\frac{1}{4}$ cup sugar; 1 tablespoon butter; $\frac{1}{4}$ cup cinnamon; baking powder biscuit dough.

Peel and core the apples and cut them in eighths; put them in a pie tin and sprinkle with sugar and cinnamon and dot with butter. Roll out biscuit dough to $\frac{1}{2}$ inch thickness; cover apples with it and bake in moderate oven $\frac{1}{2}$ hour. Take out of the oven, invert onto a serving plate so that the apples will be on top. Serve with hard sauce or rich cream.

STEAMED APPLE PUDDING

Two cups flour; 3 teaspoons baking powder; $\frac{1}{2}$ cup butter (scant); milk; 2 tablespoons sugar; $\frac{1}{2}$ nutmeg (grated).

Sift together the flour, baking powder and salt and work in the butter with a knife; add enough milk to make a workable dough. Roll out on a floured board; cover generously with coarsely chopped apples, and sprinkle with sugar and nutmeg. Roll up like a jelly roll, and carefully lift into a buttered lard pail; cover closely and put in a covered pot half full of boiling water. Steam $1\frac{1}{2}$ hours and serve with hard sauce.



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I know not how that Bethlehem's Babe
Could in the God-head be;
I only know the Manger child
Has brought God's life to me.

I know not how that Calvary's cross
A world from sin could free;
I only know its matchless love
Has brought God's love to me.

I know not how that Joseph's tomb
Could solve death's mystery;
I only know a living Christ
O'er immortality.

Of Tired Of Giving

Are you tired of giving, said a stranger one day,
To a man who was standing across the way.

Are you tired of giving to help along:
Those who need helping by cheer & song?
Those who have fought and gone over the top
To front line trenches where blood flowed hot?

You were happy at home while they were away
(Still you were brothers I heard you say)
I fight your battles while you stayed here
In a land of plenty and without a fear
Rushed all they had as they rushed to the fray
Are you tired of giving did I hear you say

Are you tired of giving, said a stranger one day.
To a man who was standing across the way.

Just think, my brother before you speak
Of those who were strong, those who are weak

Listen to battle and hear them cry
As the molten pieces of hell whip by
Some of them wounded and skinned
With pain.

Calling for mother and father again
Covered with mud as they onward rush
Into the hell of blood and slush
Not knowing the minute they might fall by the way.

Are you tired of giving did I hear you say

Are you tired of giving? said a stranger
 one day
 To a man who was standing across
 the way.
 Seeing them fall by thousands never
 to rise,
 Some facing downward some toward
 the skies.
 Clutching their throats & gasping for
 breath.
 Looking toward heaven and praying
 for death.
 Some have lost an arm & some have
 lost a leg
 Just for a chance & a Doctor they beg
 Some have lost eyes & never will see
 Gods beautiful sunlight, the birds & the
 trees.
 The rainbow, the flowers the smiles by the
 way,
 Are you tired of giving. Did I hear you say
 Are you of giving to help along
 The poor bairns mother, he fell in the thong
 His wife & his children he loved them dear
 They welcome the soldiers but dad is not here
 While some rejoice & make merry today
 Others shed tears as they sob on their way
 They left them forever, their voices are still
 Their last resting place is marked with a
 hill
 In No Mans Land in France, so far away
 Are you tired of giving, did I hear you say



Nikolina

By Celia Thaxter

O tell me, Children have you
seen her,
The tiny maid from Norway
Nikolina.

nikolina

By Celia Thaxter

O tell me, Children have you
seen her,
The little maid from Norway, nikolina?
O her eyes are blue as corn-flowers among the corn,
And her cheeks are rosy red as spires of morn.

nikolina! swift she turns of any call her,
as she stands among the poppies hardly taller
Breaking off their scarlet cups for you
With spires of slender lark spur



buring blue.

In her little garden many a flower
growing.
Red gold and purple in soft wind
blowing.

But the child that stands amid
the blossoms gay,

Is sweater grecles e'en than
they.

of
I The Brook Song By James W. Rilly

Little brook! little brook,
 You have such a happy look-
 Such a very merry manner, as you go round
 Curve And Crook -
 And your ripples one and one
 Catch each others hands and run -
 Like laughing little children in the sun!

II

Little brook, sing to me;
 Sing about a bumblebee
 That tumbled from a lily bell and
 Quibbled Mumbling,
 Because he wet the film
 Of his jaws and had to swim
 While the water-bugs raced round and laughed at him

III

Little brook - sing a song
 Of a leaf that sailed along
 Down the golden braided center of
 Your current swift and strong
 And a dragon-fly that lit
 On the lifting rim of it,
 And rode a way and wasnt scared a bit

IV

And sing how oft in the
 Came a brilliant boy like me
 Who loved to lean and listen to
 Your lifting melody,
 Till the glee and refrain
 Of your music in his brain
 Wrought a happiness meant to him again

V

little brook - laugh and leap
 Do not let the dreamer weep!
 Sing him all the songs of summer till he sinks into soft
 sleep;
 And then sing soft and low
 Through his dreams of long-ago -
 Sing back to him the mist he used to know.
~~for~~ ¹ Third Grade.

A Sudden Shower

~~are~~ Barefoot boys stand up the street,
 or scurrying under sheltering sheds,
 And school-girls face, pale and sweet,
 Gleam from ~~their~~ shawls about their heads.
^I

Doors bang; and mother's voice call
 From aliy homes; and rusty gates
 Are slammed and right above it all
 The thunder cracks never beats.
^{II}

And then abrupt - the rain! the rain
 The earth lies grassy; and the eyes
 Behind the steppings window-pane
 Smile at the troublous skies.
^{III}

The highway smokes; dark smoke in
 The air.

Shark echoes ring

The cattle low and cow-bells clank
And into town comes galloping
The farrier's house with streaming flank.

The swallow dips beneath the eaves,
And flirts his plumes; and bobs his wing
And under the catalpa leaves
The caterpillar writhes and cling.
The bumblebee is pelted down,
The wet stems of the hollyhock
And suddenly is spattered brown,
The bucket cracks the garden walk.

Within the barn Chapo has hands
And brows with rupture strange
And hoagie

Without beneath the rose-brush stands
A dripping rooster on one leg.

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OUT FOOD

Coppola
Home Economics at Monticello will bring to you, through this, economy menus, and recipes, inquiries about food. Readers who dressed, stamped envelope and County Republican, Monticello,

Here is a simple tasty way to prepare chicken.

Chicken a la Maryland

1 three pound chicken
1 egg
2 teaspoons salt
2 cups bread crumbs
2 tablespoons butter
Have chicken cut in sizes suitable for serving. Remove pin feathers. Wash and rinse well. Beat egg and salt together in a bowl large enough to hold all the chicken. Stir until all parts are covered with egg. Roll each piece in bread crumbs. Place in a well greased two quart baking pan. Dot with butter. Cover. Bake 1½ hours in moderately hot oven (400°) until brown and tender. Yield: 5 servings.

For busy times here is a delicious quick dessert. Try it and see if you don't agree:

Orange Delight

1 cup orange juice
½ lb. marshmallows
Combine in top of double boiler. Cook over hot water until marshmallows melt. Cool.
Fold in ½ pint cream whipped stiffly. Serve decorated with orange sections.

And NOW for the recipes for fruit cakes. First a few hints because it DOES take so long to cut up fruit. Use scissors to cut it, and keep a bowl of hot water handy into which you can occasionally dip the scissors while cutting sticky fruit. Cut all the fruit, line the pans with paper, get everything ready before actually mixing the cake. Cakes can be decorated when they're half-baked or after they're cooked.

If decorated later, the decorations must be kept in place by honey, or a glaze. The recipes I am giving are cheap, simple but good.

Fruit Cake

1½ cup small raisins
½ cup dried apricots
1 cup dates
2 cups sugar
2 cups boiling water
5 tablespoons shortening
3 cups flour
1 teaspoon soda
2 teaspoons cinnamon
1 teaspoon cloves
1 teaspoon salt
1 cup chopped nuts

Place raisins, dates, apricots, sugar, water and shortening in a pan. Simmer 20 minutes. Cool. Sift flour. Measure. Add soda, cinnamon, cloves, salt. Sift together. Stir into COOLED mixture (add nuts with flour.) Pour into well greased pans or pans lined with greased wrapping paper. Bake 1½ hours in a slow oven (325°). Makes two small loaf cakes.

Light Fruit Cake

½ cup shortening
1 cup brown sugar
2 eggs
2 cups flour
½ teaspoon soda
2 teaspoons baking powder
1 teaspoon cinnamon
½ teaspoon nutmeg
1 teaspoon allspice
¾ cup sour milk
¼ cup citron
1 cup raisins
1 cup nuts
1 teaspoon vanilla

Cream shortening. Add sugar. Cream well. Add eggs. Beat well. Mix and sift dry ingredients except ¼ cup flour. Add flour mixture and sour milk alternately to first mixture. Mix fruit and nuts with saved ¼ cup flour. Add to cake mixture. Add vanilla. Bake in 325 or 350° oven, well greased pans 1 hour.

Easy Made Dark Fruit Cake

½ cup shortening
2-3 cup brown sugar
3 eggs
½ cup molasses
¼ cup liquid (wine, grape juice, brandy, water)
1 teaspoon cinnamon
¼ teaspoon mace

¼ teaspoon cloves
1 teaspoon soda
1 cup chopped raisins
½ cup currants
1 cup chopped dates
½ cup citron chopped
½ cup orange peel chopped
2 cups flour
½ teaspoon salt
½ teaspoon lemon or orange extract

Mix chopped fruit together. Sift dry ingredients. Place over fruit mixture. Stir until all fruit is coated. Cream shortening. Add sugar, then eggs. Beat well. Add flavoring the flour and fruit mixture and liquid. Bake in well greased paper lined pans. Bake 2 hours at 300° F—slow oven.

After cakes are cooled remove paper carefully from them. When completely cooled store in an airtight container or crock. If cake seems dry wrap in a cloth which has been soaked in grapejuice. Good luck in your cake baking! Now just the recipe for a glaze and then we should be all set.

Glaze for Fruit Cakes

1 cup granulated sugar
½ cup water
1-3 cup light corn syrup

Heat together slowly. Boil until a slightly firm ball forms or until about 242° degrees on thermometer. Cool. Brush over cake lightly. Place decorations in. Use citron, cherries, pineapples, nuts.



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1 $\frac{1}{2}$ cups shortening (use half
butter for flavor) 2 eggs
4 cups GOLD MEDAL
"Kitchen-tested" Flour

2 tbsp. sugar
1 cup brown sugar
2 eggs
1 $\frac{1}{2}$ cups shortening
1 $\frac{1}{2}$ cups brown sugar
1 $\frac{1}{2}$ cups sour milk
1 $\frac{1}{2}$ cup broken pecans and
36 pecan halves
 $\frac{1}{4}$ cup candied cherries
cut in halves
 $\frac{1}{4}$ cup dates, cut up

METHOD—Sift flour once before measuring. Sift flour and salt together, leaving lumps between two horses, two elephants, etc. Place on cloth around edge of cake on same line with animals. If you wish to decorate different animals, have a little white icing ready to color. Put spots of bright colored frosting on horses, cover polar bear with white icing, make stripes on tigers, yellow mane on lions, blankets of white frosting bordered in red on backs of elephants, etc. A canopy may be made from stiff white paper and pasted onto candy stick poles.

© 1948 by the Quaker Oats Company

for center pool, arrange animal cookies in pairs upright around outside edge of cake, with a stick of candy to represent pool between two horses, two elephants, etc. Place on cloth around edge of cake on same line with animals. If you wish to decorate different animals, have a little white icing ready to color. Put spots of bright colored frosting on horses, cover polar bear with white icing, make stripes on tigers, yellow mane on lions, blankets of white frosting bordered in red on backs of elephants, etc. A canopy may be made from stiff white paper and pasted onto candy stick poles.

INEXPENSIVE SPONGE CAKE (doubled)

4 eggs 3 tap. flavoring 2 cups GOLD MEDAL
 $\frac{1}{2}$ tsp. salt 1 cup milk "Kitchen-tested" Flour
2 cups sugar 2 tap. butter 2 tap. baking powder

METHOD—Beat eggs until very light with rotary egg beater. Beat in salt, sugar and flavoring. Beat in milk, which is boiling hot and which has been heated with butter. Sift flour once before measuring. Beat in flour and baking powder which have been sifted together. Pour very quickly into greased and floured layer pan and bake immediately. Time—Bake 25 to 30 minutes. Temperature—350° F., moderate oven. Size of Pan—Two 9 inch round layer pans.

CHOCOLATE BUTTER ICING

$\frac{1}{4}$ cup butter 3 cups confectioners' sugar
2 squares chocolate 6 tbsp. cream

METHOD—Melt butter and chocolate together over hot water. Blend in sugar and cream and beat until smooth. Leave over hot water for 15 minutes to take out uncooked taste. If necessary add more cream to make icing smooth and glossy and easy to spread.

HOLIDAY FRUIT COOKIES

$\frac{1}{4}$ cup shortening 1 $\frac{1}{4}$ cup thick sour milk
1 cup brown sugar 3 $\frac{1}{2}$ cup broken pecans and
1 egg 6 tbsp. cream 36 pecan halves
1 $\frac{1}{2}$ cups GOLD MEDAL 3 $\frac{1}{4}$ cup candied cherries
"Kitchen-tested" Flour cut in halves
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ cup soda

Note—Fresh moist candied cherries and dates that are old and dry, of the cookies. Avoid cherries and dates that are old and dry.
METHOD—Cream shortening, add sugar gradually and cream well. Add the well beaten egg. Sift flour once before measuring. Sift flour, salt and soda together. Add alternately to creamed mixture all the sour milk. Add broken nuts and fruit with the last addition of the flour. Drop by teaspoonsful on a greased cookie sheet and place a pecan half on each cookie. Bake 10 to 13 minutes. Temperature—400° F., moderately hot oven. Amount—3 dozen cookies. Note—Additional fruit and nuts may be used if desired. Other kinds of fruit and nuts may be substituted such as raisins, citron or candied pineapple, and filberts or almonds.

PRALINE COOKIES

1 cup pecans, lightly toasted
and broken into large pieces
2 tbsp. GOLD MEDAL
"Kitchen-tested" Flour
1 cup sugar
1 $\frac{1}{2}$ cup brown sugar
1 egg
1 $\frac{1}{2}$ tsp. vanilla
1 $\frac{1}{2}$ cup shortening
Ice water (3 or 4 tbps.)

METHOD—Cream the shortening, add sugar gradually, with the greased orange rind, and cream well. Beat eggs until light and add to the creamed mixture. Sift flour once before measuring. Sift in flour, mixing just enough to blend well. Chill dough for an hour. Break off small pieces and form into long rolls the length and size of pencils. Form a circle with each piece, bringing ends through in a single knot. Leave $\frac{1}{2}$ inch end on each side. Make matting by beating the egg white until stiff and adding the 2 tbps. of sugar gradually. Brush tops of cookies with this matting and bake on an ungreased cookie sheet. Temperature—400° F., moderately hot oven. Amount—6 dozen. Note—These little wreaths may be trimmed just before placing in the oven, by sprinkling red and green decorations on the center of the knot to look like a Christmas flower.

APPLE PIE WITH CHEESE CRUST

2 cups GOLD MEDAL,
"Kitchen-tested" Flour
1 tap. salt
 $\frac{1}{2}$ cup milk
Ice water (about 6 tbps.)
 $\frac{1}{2}$ cup shortening
2 tbsp. butter

METHOD—Sift flour once before measuring. Sift flour and salt together, about size of large peas. Add just enough ice water to make dough stay together. Pat together and round up on cloth covered board (using flour rubbed into cloth to keep dough from sticking). Roll out dough (about $\frac{1}{8}$ inch thick) in circular shape to fit pan. Place in pan very loosely to avoid stretching. Leave a half inch of pastry beyond rim of pan. Let jam rest on table while cutting off extra dough beyond edge of pan. Build up fluted edge. To prevent pumpkin filling from soaking into crust while baking, brush pastry with white of egg and chill for several hours before adding filling.

PUMPKIN PIE AND HONEY

2 cups cooked or canned pumpkin 2 tbsp. white sugar
 $\frac{1}{2}$ tsp. cinnamon
 $\frac{1}{2}$ tsp. ginger
 $\frac{1}{2}$ tsp. cloves
 $\frac{1}{2}$ tsp. nutmeg
2 eggs
 $\frac{1}{2}$ cup brown sugar
METHOD—Mix ingredients together in order given. Strain well and strain through a sieve. Pour into a pie pan lined with plain pastry and baked until firm. Chill pie thoroughly and top withmonds of stiffly whipped cream. Drop spoonfuls of honey into whipped cream, one spoonful for each serving. Time—Bake 35 minutes. Temperature—400° F., hot oven for first 10 minutes, reducing to 325° F., moderate oven for remaining 45 minutes. Amount—Filling for one 9-inch pie.

PAstry FOR ONE CRUST PIE

1 cup GOLD MEDAL, 1 $\frac{1}{2}$ cup shortening
"Kitchen-tested" Flour $\frac{1}{2}$ tap. salt
1 $\frac{1}{2}$ cup water (3 or 4 tbps.)

METHOD—Sift flour once before measuring. Sift flour and salt together, about size of large peas. Add just enough ice water to make dough stay together. Pat together and round up on cloth covered board (using flour rubbed into cloth to keep dough from sticking). Roll out dough (about $\frac{1}{8}$ inch thick) in circular shape to fit pan. This will prevent breaking them. Place on wire rack to become crisp. Do not stack them together and do not keep these cookies in a tightly covered container. Time—Bake 10 minutes. Temperature—350° F., moderate oven. Amount—2 $\frac{1}{2}$ dozen, flat praline-like cookies.

CIRCUS CAKE

Make inexpensive sponge cake and when cool put two layers together with chocolate butter icing, and spread icing over top and sides. While icing is still soft, place a long stick of peppermint candy in center of cake

CHOCOLATE JOY CAKE

3 sqrs. chocolate (3 oz.) 3 tbsps. baking powder
1/2 cup hot water 1/4 cup soda
1/2 cup shortening 1/2 tsp. salt
1 1/2 cups sugar 1 cup thick sour milk
3 eggs
2 cups GOLD MEDAL "Kitchen-tested" Flour

METHOD—Mix chocolate with hot water and cook over low heat until smooth. Add shortening and sugar and beat well. Beat eggs well and add to mixture. Add flour alternately with the sour milk, beating well after each addition. Pour into well greased and floured layer pans and bake. Time—Bake 30 to 35 minutes. Temperature—350° F. Size of Pans—Two round 9 inch layer pans.

CHOCOLATE ICING

6 tbsps. shortening 4 tbsps. cocoa
1 egg yolks 4 1/2 tbsps. hot water
3 cups confectioners' sugar

METHOD—Cream shortening and blend in the egg yolk. Beat sugar and cocoa together and add alternately with the hot water. Beat until smooth and then spread between layers and over top and sides of Chocolate Joy Cake.

PINEAPPLE UPSIDE DOWN CAKE

1/2 cup shortening 5/8 cup milk
1 cup sugar 1 tsp. vanilla
3 eggs Butter for pan
2 cups GOLD MEDAL "Kitchen-tested" Flour
3 tbsps. baking powder
1/2 tsp. salt

METHOD—Cream shortening and sugar together. Add well beaten eggs. Sift flour once before measuring. Sift together flour, baking powder and salt, and add alternately with the milk. Add the vanilla and mix well. Grease a round roasting pan or skillet generously with butter and line with brown sugar. Place in the pan slices of well drained pineapple with maraschino cherry in center of each and walnut morsels surrounding pineapple slices if desired. Pour cake batter over the mixture in the pan and bake. When cake is done, turn pan upside down. Do not remove cake from oven, pour syrup around them and bake immediately. Before removing from oven, brush over with white of egg and sprinkle with a little sugar. Time—Bake 40 minutes. Temperature—500° F., very hot oven for first 5 or 7 minutes, or until crust shows slight color, then reduce to 350° F., moderately hot oven, to finish baking. Amount—6 dumplings. Size of Pan—8x8 inches. After cooling, turn out onto a serving dish.

LADY BALTIMORE CAKE

1 cup butter (for flavor) 1 cup thin milk (or half milk and half water)
2 cups sugar 1 tbsps. flavoring (almond and vanilla mixed)
3 cups GOLD MEDAL "Kitchen-tested" Flour
4 tbsps. baking powder
6 egg whites

METHOD—Cream butter, odd sugar gradually, and cream thoroughly. Sift flour once before measuring. Sift flour and baking powder together, and add to creamed mixture alternately with milk. Blend in flavoring. Fold in egg whites beaten until stiff but not dry. Pour into well greased and floured layer cake pans and bake. Time—Bake 35 to 45 minutes depending on thickness of layer. Temperature—350° F., moderate oven. Size of Pan—Time 9 inch round layer pans.

KINGS PORT NUT AND CHOCOLATE FILLED FOR LADY BALTIMORE CAKE

Spread 1 layer with nut filling, and another layer with chocolate filling. Cover each with a little white icing. Put three layers together. Spread top and sides with white icing.

top of two cabbage places a layer of the beef mixture. Alternate making at least 3 layers of cabbage about 1 inch thick. Place in steamer or on top of stove, or steam bake in oven in a larger pan of water. (Moderate heat, about 350° F.) When it is done, pour off the liquor collected in the dish. Make a creamy sauce by melting butter, blending in flour, and adding the liquor and some milk, enough to make 2 cups of liquid all. Cook 10 minutes stirring continually. Season with salt and pepper. Turn the cabbage pudding onto a deep serving platter. It will look like a layer cake. Pour the sauce over it and serve hot. Time—Steam or steam-bake 2 hours. Size of Pan—One deep round 10 inch pan or comal. Amount—8 servings.

JELLY ROLL PANACHE

1 package flavored gelatin 1 1/2 cup sugar (if fresh berries are used)
1/2 cup boiling water 1 pt. whipping cream
raspberry or strawberry jam 1/2 cup (2 cups)
cherry

METHOD—Dissolve gelatin in boiling water and cool. Pick over, wash and drain the berries and sprinkle with the sugar. (If jam is used omit the sugar.) Beat cream until stiff. When gelatin has softened slightly, whip it and fold in the berries or jam and the cream. Pour into a lightly buttered round pan (torte or spring form pan is good) which has been lined on the sides and bottom with slices of Jolly roll. Let stand over night or at least 4 to 6 hours in the refrigerator. Turn out on serving plate and serve. Size of Pan—8x12 inches.

JELLY ROLL

3 eggs 1 cup sugar
1/2 cup flour 1/2 cup flavoring
1 cup GOLD MEDAL "Kitchen-tested" Flour 1/2 cup salt
6 tbsps. water 1/2 cup jelly or jam
METHOD—Beat eggs until very light. Add sugar, beat all the while with rotary egg beater. Add water and beat well. Sift flour once before measuring. Sift again, beat quickly and salt together, and add to the egg mixture. Beat quickly until well mixed. Add flavoring and pour immediately into shallow pan which has been greased and lined with paper, and bake. Batter should be only 1/2 inch thick. When baked turn upside down on a cloth spanned with confectioners' sugar, remove paper, cut edges off cake so it will not split when rolled. Spread with jelly or other filling and roll carefully, starting in kernel until cool. Time—Bake 15 minutes. Temperature—375° F., moderately hot oven. Amount—10 servings. Size of Pan—8x12 inches.

NEW YEAR BELL COOKIES

1/2 cup shortening (part butter may be used for flavor) 1 1/2 cups GOLD MEDAL "Kitchen-tested" Flour
1/2 cup sugar 1/2 cup water
1/2 cup shortening 1/2 cup cinnamon
Ice water (about 7 or 8 tbsps.) 1/2 cup butter
SYRUP 1/2 cup sugar
1/2 cup water 4 tbsps. butter
2 cups GOLD MEDAL "Kitchen-tested" Flour 1/2 cup cinnamon
1/2 cup shortening 1/2 cup sugar
1 cup medium brown sugar 2 cups water
1 cup medium brown sugar 2 cups water
8 slices pineapple 1 cup medium brown sugar
8 marshachino cherries 1 cup medium brown sugar
METHOD—Sift flour once before measuring. Mix and sift the flour and salt together. Cut in shortening with 2 knives or Pastry Blender. Add enough ice water to make dough stay together. Round up dough on board (using flour rubbed into cloth to keep dough from sticking). Roll out dough as for pie crust. Cut in 7 or 8 inch squares. Chill in refrigerator. Pare and core the apples. Place an apple on each square of pastry. Fill cavity of each apple with sugar, sprinkle with cinnamon and dot with butter. Wet the edges of the pastry with egg white or water and fold the points up over the apples, sealing well. Make a syrup by putting 1 cup sugar, 4 tbsps. butter, and 1/4 tsp. cinnamon in a sauce pan with 2 cups water and boil 3 minutes. Place dumplings 2 inches apart in dripping pan, pour syrup around them and bake immediately. Batcone removing from oven, brush over with white of egg and sprinkle with a little sugar. Time—Bake 40 minutes. Temperature—500° F., very hot oven for first 5 or 7 minutes, or until crust shows slight color, then reduce to 350° F., moderately hot oven, to finish baking. Amount—3 dozen bell cookies.

These recipes are guaranteed to give satisfactory results only when used with Gold Medal "Kitchen-tested" Flour—the recipe and the flour have been tested to fit each other perfectly. Write me for any special recipe you might like.

Betty Crocker

12. cucumbers - Slice sprinckle with salt. Let stand 1 hour
6 onions
1 qt vinegar
1 pt water
1 cup sugar
2 tablespoons celery seed
2 " mustard 4
2 " ginger
1 " cinnamon
1 " turmeric

} Let come to
a boil

No 5- 20^E/922
Franklin Street N. E.
Newark N. J.
Opposite City Hall,
M. L. Senior

MAPLE NUT CAKE

Cream $\frac{1}{2}$ cup shortening with 1 cup light brown sugar; add 2 beaten egg yolks, mix well and add $\frac{1}{2}$ cup milk; sift together $1\frac{1}{2}$ cups flour, $\frac{1}{4}$ teaspoon salt and 2 level teaspoons Royal Baking Powder and $\frac{1}{2}$ teaspoon vanilla. Bake in greased loaf pan in moderate oven 35 minutes. Cover top and sides with maple icing as follows—add $\frac{1}{2}$ teaspoon butter to 2 tablespoons hot milk; add $1\frac{1}{2}$ cups confectioner's sugar to make smooth paste; add $\frac{1}{2}$ teaspoon maple flavoring and spread. Sprinkle with nuts while icing is still soft.

Send for New Royal Cook Book—It's FREE

Royal Baking Powder Co.
Dept. H., 100 E. 42nd St.
New York, N. Y.

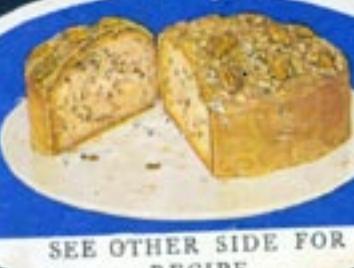
One of the finest, most gracious things you could do after trying this baking powder is to tell some friend how satisfactory it is. We would appreciate your courtesy and so would she. (See other side for recipe.)



One of the finest, most gracious things you could do after trying this baking powder is to tell some friend how satisfactory it is. We would appreciate your courtesy and so would she.

(See other side for recipe.)

G	7	8	9	10	11
		14			
		17			
	20				
	23				
26			27	28	29



SEE OTHER SIDE FOR
RECIPE

THREE EGG ANGEL CAKE

Mix well and sift together four times 1 cup sugar, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ teaspoon cream of tartar, 3 level teaspoons Royal Baking Powder, and $\frac{1}{4}$ teaspoon salt. Add $\frac{3}{4}$ cup scalded milk very slowly, while still warm, beating continually; add 1 teaspoon almond or vanilla extract; mix well and fold in 3 egg whites which have been beaten until light. Turn into ungreased angel cake tin and bake in slow oven about 45 minutes. Remove from oven; invert pan and allow to stand until cold. For icing add $\frac{1}{2}$ teaspoon butter to 2 tablespoons hot milk and gradually add $1\frac{1}{2}$ cups confectioner's sugar; add $\frac{1}{2}$ teaspoon vanilla and spread. (Use the yolks of the eggs for a Royal Sunshine Cake.)

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Royal Baking Powder Co.
Dept. H., 100 E. 42nd St.
New York, N. Y.

PINEAPPLE LAYER CAKE

Cream $\frac{1}{2}$ cup shortening; add $1\frac{1}{2}$ cups sugar slowly.

Add 2 beaten egg yolks. Sift together $3\frac{1}{2}$ level teaspoons Royal Baking Powder, $\frac{1}{4}$ teaspoon salt, and $2\frac{1}{4}$ cups flour and add alternately with $\frac{3}{4}$ cup milk; add 1 teaspoon vanilla and fold in 2 beaten egg whites. For Filling and Icing—Put 3 cups confectioner's sugar into bowl; add $\frac{1}{4}$ cup milk and beat until smooth. Add 1 tablespoon lemon juice and 1 tablespoon small pieces of canned pineapple. Add 1 teaspoon melted butter. Spread between layers and sprinkle with small pieces pineapple drained well. Spread icing on top and sides of cake and add pieces of the pineapple while icing is still soft.

Send for New Royal Cook Book—It's FREE

Royal Baking Powder Co.
Dept. H., 100 E. 42nd St.
New York, N. Y.

\$5 DAILY FOR FAVORITE RECIPE

Apple Spice Cake

One cup white or brown sugar
One-half cup shortening
Two eggs, beaten light
Two and one-fourth cups sifted flour
One teaspoon cinnamon
One-fourth teaspoon nutmeg
One-fourth teaspoon cloves
One-fourth teaspoon salt
One teaspoon cocoa
One cup buttermilk
One teaspoon soda
One cup raisins
One teaspoon vanilla
Oven temperature: 350 degrees F.
Baking time: Thirty-five to forty minutes
Whites two eggs, beaten
One-sixteenth teaspoon salt
Two apples, peeled and grated fine
One cup sugar
One-half teaspoon vanilla
Servings: Eight

Cream the sugar and shortening in a bowl; add the eggs; beat. Sift the dry ingredients together. Dissolve the soda in the buttermilk, stirring until it foams; add to the first mixture alternately with the sifted dry ingredients. Add the raisins and vanilla. Place in two buttered, floured layer pans (eight inches); bake in a moderate oven until firm. For the filling: Beat the egg whites and salt together; add the grated apples, sugar and vanilla. Beat until thick enough to spread between the layers. Sprinkle the top with

Sweet Cucumber pickle

Wash + wipe 3 or 4 little cucumbers. put in dish, sprinkle with salt then pour boiling water over them enough to well cover, let them stand until cold, drain thoroughly and put in crock, add to one gallon of cold vinegar 4 heaping Tablespoons mustard

4 heaping Tablespoon of salt + the same of sugar $\frac{1}{2}$ cup whole mixed pickling spices turn this over cucumbers + weigh down + set in cellar weigh 3 lbs of sugar and each morning add a hand full ~~to~~ to the pickles + Stir thoroughly until all the sugar is used

BRAN MUFFINS

One-half cup barley flour, 1 cup bran, 2 teaspoons baking powder, 1/2 teaspoon salt, 1/4 cup chopped nuts, 3/4 cup milk, 3/4 cup honey, 1 tablespoon melted shortening. Mix and sift ingredients. Add nuts, milk, honey, and shortening. Bake in gem pans about 25 minutes in hot oven.

STUFFED EGGS

Boil eggs hard, put under faucet until cold by letting water run on them. Open shells, slice lengthwise, remove yolks, adding salt and red pepper, then moisten with salad dressing and return to halves. Put together, cover with leaves of lettuce, roll in wax paper.

Bread & Butter Pickles

6 cups cucumbers sliced
3 large onions
 $\frac{1}{2}$ green Pepper sliced
1 red pepper

1 1/2 cups sugar
1 teaspoon celery seed
1 Tablespoon mustard seed

1/2 cup ~~salt~~ salt
1 teaspoon turmeric

Let soak 2 hours. — Boil off
Bring to boiling point.

Eldred N.Y. 193

G. M. AUSTIN, Prop.
The Biltmore



SHORT-ORDER PICKLES

PICKLING may be an old-fashioned art, but it's no longer the hot, time-taking process it was in grandmother's day. You can make pickles, crisp, spicy, full of authentic home-made flavor, with a little effort as it takes to prepare the vegetables for dinner.

Even the regular old-time cucumber pickles need hold no threat of endless time and attention, for there is a quick process which cuts the time and effort to practically nothing. The procedure follows: wash an many small or medium-sized cucumbers as desired. Let them dry, then cover with a weak brine, using 1 cup salt for each gallon of water. Let them stand 24 hours. They're then ready to make sweet pickles or soar, whichever is desired. Or make some of each.

For sour pickles, drain the cucumbers from the brine; cover with a mixture of 1 part vinegar and 3 parts water and let simmer 2 to 3 minutes. Pack pickles in clean, hot jars; fill jars to overflowing with boiling vinegar solution and seal. That's all there is to it—and you have 1 quart of tart, crisp old-fashioned pickles.

Sweet cucumber pickles require a few more ingredients, but are equally simple to make. Drain 12 medium-sized cucumbers from the brine, add 1 quart vinegar, 1 cup sugar, 2 tablespoons whole black pepper, 1 teaspoon horseradish, 1 stick cinnamon, $\frac{1}{2}$ teaspoon mustard seed and $\frac{1}{2}$ teaspoon whole cloves. Let boil 3 minutes and pack into jars; fill jars to overflowing with the liquid. Seal at once. Yield: 1 quart sweet pickles.

Then there are mustard pickles, the kind one imagines—quite wrongly—are most difficult of all. The same soaked-in-brine cucumbers are the chief ingredients. One needs only to concoct the mustard sauce, simmer the pickles in it for a bit and seal them in jars.

To make the mustard sauce, mix 6 tablespoons prepared mustard, 2½ cups sugar, 1 cup flour, $\frac{1}{2}$ tablespoon turmeric, $\frac{1}{2}$ teaspoon curry powder and 1 teaspoon celery seed together; add 2 quarts of vinegar slowly, stirring until smooth; cook 20 minutes, stirring

frequently. Add the cucumbers, and let them simmer $\frac{1}{2}$ hour. Pack into clean hot jars and seal. Approximate yield: 4 quarts.

Relishes are a recognized branch of the pickle family and certainly should not be overlooked. Sweet red and green peppers make a tasty pickle relish when ground together with onion and steeped in a simple hot syrup. For this, scrub well and remove seeds and membrane from 6 green peppers and 6 red ones. Put peppers through a food grinder with 1 small onion. Make a syrup by simmering together for 3 minutes 1 cup firmly packed brown sugar and 1 cup mild vinegar. Pour syrup over peppers and let stand until cold. Cover and store in refrigerator or pour into jars and seal. Result: 1 quart of old-fashioned sweet pepper relish.

The spicy sweetness of pickled fruit should not be disregarded by short-order picklers. Pickled peaches, for instance, are very simple to make. Remove skins from 1 quart peaches. Combine 1 cup vinegar, $2\frac{1}{4}$ cups sugar, 1 two-inch stick cinnamon and $\frac{1}{2}$ teaspoon whole cloves and let boil 10 minutes. Add peaches a few at a time and cook until tender. Pack into clean, hot jar, fill to overflowing with hot syrup and seal. Approximate yield: 1 quart.

If you don't get around to pickling when cucumbers are in market, turn the ready-made dill pickle into a homemade product! Slice the pickles about $\frac{1}{8}$ inch thick and to each quart add 3 cups sugar. Mix well and set in a cold place for 3 or 4 days. The slices become unbelievably crisp and green and their humble origin is completely lost.

If you prefer a more tangy, manly pickle, cut 3 firm dill pickles into thin slices and combine with 1 small can of pimientos, chopped. Make a boiling syrup of 1 cup sugar and 1 cup mild vinegar simmered together for 3 minutes. Pour syrup over pickles and let stand until cold; cover and store in the refrigerator. They'll be crispily ready whenever needed. The yield is 1 pint of pickles.

—LOUISE ODELL

IT'S CAKE TIME, FOLKS)

TRY THIS DANDY RECIPE THAT MAKES 3 DIFFERENT CAKES

SAYS
AUNT JENNY

AUTUMN WOODLAND CAKE

1 cup 25%
1 teaspoon salt
2 tablespoons vanilla
2 cups sugar
Blond Spry, soft and vanilla. Add sugar gradually and cream eggs slowly, beating well after each addition. Sift baking powder with flour 3 times. Add until smooth. Bake in three Spry-sprayed 9-inch layer pans in moderate oven (375° F.) 10 to 15 minutes. Spread Date Nut Filling between layers and Orange Date Frosting on top and sides.

New Cup Cakes. To 1½ recipe add ½ cup nuts. Bake in square cake pan in hot oven (400° F.) 20 to 25 minutes. Frost with chocolate frosting from line. Makes 12. Spry-spread cup-cake pan in hot oven (400° F.) 20 to 25 minutes. Frost in shallow oven (325° F.) 1½ hours. Frost with Orange Date Frosting.

Surprise Loaf. Bake ½ recipe in Spry-sprayed 9-inch tube pan in slow oven (325° F.) 1½ hours. Frost with Orange Date Frosting.

DATE NUT FILLING
1½ cups dates, cut
1½ cup sugar
1 cup water
Cook dates, sugar and water over direct heat until thickened, stirring constantly. Remove from fire and add butter, lemon juice and nuts. Cool.

ORANGE DATE FROSTING
1 tablespoon Spry
1 tablespoon butter
1 tablespoon orange juice
½ teaspoon salt
½ teaspoon grated orange rind
5 dates, cut in thin strips
Pear juice over sugar and nuts until air bubbles form. Beat until thick enough to spread. Add yellow coloring. Spread frosting on tops and sides of cake. Arrange dates, fruit and nuts on top and sides of Surprise Loaf and cover with frosting.

SURPRISE FROSTING. Substitute $\frac{1}{4}$ cup top milk for fruit juice and 1 tablespoon vanilla for orange rind. Serves $\frac{1}{2}$ cup peanut butter on top and sides of Surprise Loaf and cover with frosting.

DATE NUT FILLING
1½ cups dates, cut
1½ cup sugar
1 cup water
Cook dates, sugar and water over direct heat until thickened, stirring constantly. Remove from fire and add butter, lemon juice and nuts. Cool.

SPRy GIVES ALL THREE
"MAKE one of these cakes when you fry with Spry. It's purer. Get Spry, the only shortening that gives all three of these advantages. Now in handy new hinge-top can."

BIG OFFER Send 10¢ and card-board disc from Spry can for 52-page Cook Book of Aunt Jenny's recipes and set of six frosting tints (Red—Blue—Yellow—Orange—Green—Rose).

IS 6-18, 2-18, AND 1-18 CANS

SPRy TRIPLE-CREAMED
PURER ALL-VEGETABLE

Name _____
Street _____
City _____ State _____

Full measurement in these recipes are level.

AUNT JENNY, Box 19, New York City
enclose 10¢ in coin and cardboard disc from top of Spry can. Send me 52-page Aunt Jenny Cook Book and set of six assorted frosting tints.

FREE Postpaid. Illustrated brochure, information, and address of the several show rooms where you can see Color Pictures on display, new prints for the asking. Ask your men and women to Dept. M.P.P., W. A. Cole & Son Mfg. Co., Buffalo, N.Y.

example.
mire you for it, Mademoiselle. I
presume that Winnie's trunk had been
unpacked on arrival."

Miss Pope looked a little put out of
countenance. "Routine," she said. "We
live strictly by routine. The girls are
unpacked on arrival and their things
put away in the way I expect them
to be kept. Winnie's things were un-

"It would have been more natural,
would it not, for her to do a water
color?"
"Yes. I did not know that she was

He was working busily as he talked.
"You do not perhaps go much to
Revues?"
"No, indeed, they seem to me so
trivial."

"Trivial, yes, but sometimes in-
structive. I have seen a clever Revue
artist change her personality in the
most miraculous way. In one sketch
she is a cabaret star, exquisite and
glamorous. Ten minutes later, she is
an undersized anemic child with
adenoids, dressed in a gym tunic; ten
minutes later still, perhaps she is a
rugged kropy telling fortunes by a
caravan."

"Very possible, no doubt, but I do
not see —"

"But I am showing you how the
conjuring trick was worked on the
train. Winnie, the schoolgirl, with her
fair plaits, her spectacles, her dis-
figuring dental brace — goes into the
aisle. She emerges a quarter of an
hour later — to use the words of
Detective Inspector Hearn — as a
flaughty piece of goods. Sheer silk stock-
ings, high-heeled shoes — a mink coat
to cover a school uniform, a daring
little piece of velvet called a hat
perched on her ears — and a face —
oh, yes, a face. Rouge, powder, lip-
stick, mascara! What is that woman,
that quick-change artist, really like?
Probably only the good Lord knows.
But, probably Mademoiselle, you yourself,
you know how the awkward schoolgirl
changes almost miraculously into the
attractive, well-groomed debutante."

though by magic Granchester Bridge
had disappeared. In its place was a
classical scene in rich dam colorings.

Poirot said softly:

"The Girdle of Hippolyta. Hippolyta
gives her girdle to Hercules — painted
by Rubens. A great work of art —
mais tout de même not quite suitable
for your drawing room."

Miss Pope blushed slightly.
Hippolyta's hazed was on her girdle —
she was wearing nothing else. Miss
Pope said:

"A fine work of art. All the same —
as you say — after all one must con-
sider the susceptibilities of parents.
Some of them are inclined to be narrow
... if you know what I mean . . ."
"Monsieur Dreyfus?" he murmured.
"Indeed is the attack of the Amazons."
A tall fair girl was crying out: "A
rumor has gone round —"
They surged closer. Hercule Poirot
was surrounded. He disappeared in a
wave of young vigorous femininity.
Twenty-five voices arose, pitched in
various keys but all uttering the same
momentous phrase:

"M. Poirot, will you write your
name in my autograph book . . . ?
The End
Next week: Another adven-
ture of Hercule Poirot.

STRANGER THAN MAN

FLYING low south of Fairbanks, Alaska, Grenold Collins of the Alaska Game Commission recently made a rare discovery. He saw and studied an elkio buffalo. This is amazing because of the sixty million buffaloes that originally roamed the United States not more than ten white ones or white buffalo skins have ever been seen by white men.

THIS robin devours, on the average, sixty-eight worms every day.

THE black swallower is a small fish, but possesses the ability to attack and

actually swallow other fish two and
three times as large as itself. In the
swallowing process it inflates itself like
a toy balloon.

AS MANY as 500 million mackerel eggs may float on one square mile of
surface during spawning time. But
the odds of living are against the
mackerel. For from the time the eggs
are spawned until the end of the
lunar life — eleven weeks — the mor-
tality is 99,9995 per cent, or only four
live young mackerel from every mil-
lion eggs.

— CARL KULBERG
Editor

YOU MEAN, A GIRL MY AGE COULD REALLY GET "MIDDLE-AGE" SKIN?



"MIDDLE-AGE" SKIN?



MADE WITH OLIVE OIL!

THAT'S WHY PALMOLIVE IS
SO GOOD FOR KEEPING SKIN
SOFT, SMOOTH, YOUNG!

THANKS — I'LL
TAKE YOUR
ADVICE — AND
KEEP MY
"SCHOOL-GIRL
COMPLEXION!"

YOU SEE, PALMOLIVE IS MADE WITH OLIVE
AND PALM OILS, NATURE'S FINEST BEAUTY
AIDS. THAT'S WHY IT'S LATHER IS SO
DIFFERENT, SO GOOD FOR DRY, LIFELESS
SKIN! IT CLEANSSES SO THOROUGHLY YET
SO GENTLY THAT IT LEAVES SKIN SOFT AND
SMOOTH... COMPLEXIONS
RADIANT!

"*Next week: Another adven-*
ture of Hercule Poirot.

Editor

C. M. AUSTIN, Proprietor

Situated 5 Miles From Shohola Station
Overlooking the Village.

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Eldred, Sullivan County, N. Y., Oct. 18th 1927

Received for M. E. Church.

Mr C. M. Colville	\$5.00
Chas MacKechnie	* 5.00
A. A. Austin	\$ 5.00
Ladies Aid	\$ 30.00
Weller Workers	39.30
	<u>84.30</u>

Paid

Mr Asendorf for shingles	79.30
E. J. Myers drawing sand	5.00
	<u>84.30</u>

MOUNT HERMON SCHOOL
REPORT BLANK

Mount Hermon, Mass., JUL 27 1916

Report of W. W. Austin

for the SPRING term ending JUL 18 1916

Abbreviations Used

FORMS

- | | |
|------------------|------------------|
| I. First Form. | IV. Fourth Form. |
| II. Second Form. | V. Fifth Form. |
| III. Third Form. | VI. Sixth Form. |

TERMS

- | | |
|----------------|-----------------|
| A. First Term. | C. Third Term. |
| B. Second Term | D. Fourth Term. |
| E. Fifth Term. | |

SCHOLARSHIP GRADES

- | | | |
|---------------|---------------------|--|
| E. Excellent. | L. Low. | |
| G. Good. | F. Failed. | |
| M. Medium. | (Passing Mark, "L") | |

CONDUCT AND WORK GRADES

- | | |
|--------------------|--------------------------|
| A. Satisfactory. | C. Retained on Probation |
| B. Unsatisfactory. | D. Dismissed. |

Length of term, 15 weeks

Name W. W. Austin

Tardiness Exc. _____ Unexc. _____

Absences Exc. _____ Unexc. _____

Conduct a a

Work a a

Gymnasium (2) Pass

	A	B	A	B
Bible.....			Music	
Bible (2) <u>III</u>	<u>E</u>		Penmanship (5)	
English (3) <u>III</u>	<u>G</u>		Spelling (5).....	
English (4)				

The number following a subject indicates number of recitations per week.

DAILY SUBJECTS A B C D E

Unless otherwise indicated by numeral

Languages	A	B	C	D	E
English Grammar....			<u>Pass</u>		
Latin.....					
Greek.....					
French.....					
German.....					

Mathematics	A	B	C	D	E
Arithmetic.....					
Algebra.....					
Geometry—Plane... <u>E</u>					
Geometry—Solid...					
Trigonometry.....					

DAILY SUBJECTS (Cont.)	A	B	C	D
Science				
General				
Physiology.....				
Hygiene.....				
Zoölogy.....				
Botany.....				
Physics.....				
Chemistry.....				
Agriculture				
Agriculture	<u>E</u>			
Horticulture				
Animal Husbandry.....				
Dairying.....				
History				
United States.....				
Advanced U. S. (3)				
Advanced Civics (3)				
Greek (3).....				
Roman (3).....				
English (3).....				

Signed H. C. J. Cutler
Principal

if by chance I have
My work is by
chance ~~you~~^{to} find
My book remember
Promise as my
name + Austin
comes behind
Edward
N.Y.

